

Cinnamon Roll Apple Pie – Produced by Brittany

- 5 granny smith apples, sliced
 - 2 cans cinnamon roll
 - ½ cup sugar
 - 1 teaspoon cinnamon
 - 1 tablespoon cornstarch
- Pro Tip: Use the Pillsbury Grands Cinnamon Rolls to make it easier to make the crust. Any leftover rolls, bake and enjoy!*
- Pre heat the oven to 350 degrees and spray a pie dish with nonstick oil.
 - Peel and cut the apples into thin slices and place in a bowl.
 - Add sugar, cinnamon and cornstarch to apples and stir.
 - Cut each cinnamon roll in half and roll out with flour until thin.
 - Layer the bottom of the pie dish with the flattened cinnamon rolls to create a bottom crust.
 - Add the apples and layer the rest of the rolls on top to create a closed crust, pinch any holes together with your fingers.
 - Cover with foil and bake for 35 minutes.
 - Remove the foil and bake for another 10 minutes uncovered.
 - Allow the pie to cool and drizzle with icing