

## Apple Pie Cookies

Servings:	Prep Time:	Cook Time:	Total Time:
9	30 minutes	10 minutes	40 minutes

### Ingredients:

- 1 c butter, softened and unsalted
- ½ c brown sugar
- 1 c granulated sugar
- ½ tsp kosher salt
- 2 eggs
- 1 tsp vanilla extract
- 1 tsp cinnamon
- 1/3 tsp baking soda
- ¼ tsp baking powder
- 1 tbsp cornstarch
- 3 c flour
- Optional: caramel sauce for drizzling on top

### Apple Pie Filling:

- ½ c butter, unsalted
- 6 apples, peeled and chopped
- 2/3 c brown sugar
- 1 tsp cinnamon
- 2 tbsp lemon juice
- ½ tsp nutmeg
- 4 tbsp water
- 1/3 tsp kosher salt
- 4 tsp cornstarch, mixed with a little bit of water



### Instructions:

#### **Make the apple filling:**

1. Peel and cut the apples into small cubes. In a medium-sized pan, melt the butter over medium heat and add the cinnamon. Mix well.
2. Add the apples, brown sugar, vanilla extract, lemon juice, nutmeg, kosher salt, and water. Mix until well combined.
3. Reduce to medium-low heat, cover, and simmer for about 5 minutes.
4. Add the cornstarch mixed with a little bit of water and mix until there are no lumps of cornstarch visible. Set aside to cool.

#### **Make the cookie dough:**

1. In a large mixing bowl, add the room-temperature butter, brown sugar, granulated sugar, cinnamon, vanilla extract, and kosher salt. Mix with an electric hand mixer until smooth.
2. Add the eggs and mix until well combined.
3. Add the flour, cornstarch, baking powder, and baking soda. Mix until just combined. Don't overmix for moist cookies and not dry cookies.
4. Scoop 18 cookie dough balls and place them on a parchment paper-lined baking sheet. Roll each cookie dough into a ball and create a thumbprint pattern using your finger.
5. Bake the cookies in a 350F preheated oven for 10 minutes.
6. When you take the cookies out of the oven, immediately reshape the cookies using a spoon or your thumb.
7. Fill each cookie with a tablespoon of apple pie filling and drizzle with caramel sauce.