

2024

COOKIE RECIPE COMPETITION CLASSIC COOKIES COOKBOOK



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Delicious Contents

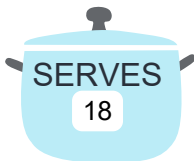
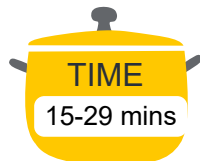
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★ **Winning Recipes**



That's the way the GGC Cookie Crumbles Mini Pies

163rd Toronto Guides



INGREDIENTS

- 1 roll of refrigerated pie dough
- 2 large Granny Smith apples, peeled, cored, & diced finely
- 3 Tbsp granulated sugar
- 1 teaspoon ground cinnamon
- 1 tablespoons lemon juice
- 1 tablespoon cornstarch

For the streusel topping:

- 1/4 cups all purpose flour
- row of crushed vanilla GGC Cookies
- 1/2 cups old fashioned oats
- pinch of salt
- 1/4 cups butter, melted

DIRECTIONS

- Preheat oven to 350 degrees. Grease or spray the wells of a standard size muffin tin with butter or nonstick spray. Roll out dough onto a lightly floured surface, and cut out circles about 2 inches in diameter. Gather and re-roll unused dough and cut additional circles. I used the rim of a small plastic cup. Place the circles in the bottom of each muffin well.
- Filling: Add the apples, sugar, cinnamon, lemon juice, and cornstarch to a medium saucepan. Cook on medium heat, stirring occasionally for about 5-10 minutes until the apples have softened slightly and the juices begin to thicken. Remove from heat.
- Add about one tablespoon of the apple filling on top of each circle of pie dough.
- Crumble: In a medium bowl, mix flour, crushed vanilla girl guide cookies oats, and salt. Add melted butter and mix until well incorporated. adjust flour if too wet.
- Add a heaping tablespoon of the streusel topping to each muffin well, and gently pat it down over the apples.
- Bake for 17-19 minutes.

Allow the apple pie cookies to cool in the muffin tin for at least 10-15 minutes before removing.

** I like to use a dull knife to gently remove them. **

