

Serves: 8

# Apple Cinnamon Pie

15 min

Prep Time

30 min

Cook Time

45 min

Total Time

## Ingredients

- 1 can (12.4 oz) refrigerated cinnamon rolls with icing
- 1 egg white, whipped
- 2 Tablespoons of sugar
- 2 teaspoons of cinnamon
- 1/2 cup all-purpose flour
- 1/2 cup packed brown sugar
- 4 Tablespoon cold butter
- 21 ounces apple pie filling
- 1/2 cup chopped pecans

## Instructions

### DIRECTIONS

Heat oven to 375°F. Separate dough into 8 rolls. Spoon icing from can of rolls into small microwavable bowl; cover and refrigerate.

Mix together sugar and cinnamon in a small bowl. Set aside.

In medium bowl, mix flour, brown sugar, and butter with fork until crumbly and set aside.

In an un-greased 9-inch pie plate, place 1 roll in center; pat and press to stretch. Surround with remaining 7 rolls.

Press seams of dough to cover entire bottom of pan and sides of the pan and seal. Brush on the beaten egg white and sprinkle on the cinnamon and sugar.

Bake 10 minutes or until cooked through, then let cool.

Spoon pie filling over cinnamon roll crust; then top with the streusel that you set aside. Sprinkle on the pecans.

Bake 25 to 30 minutes or until top is golden brown.

Before serving, microwave icing uncovered on High 10 seconds or until it is thin enough to drizzle. Drizzle back and forth over top of pie.

**Recipe Type:** Dessert

<http://www.sixsistersstuff.com/2016/11/apple-cinnamon-roll-pie.html>

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