

Apple Pie Cookies

Course: **Cookies, Stuffed Cookies**

Servings	Prep time	Cooking time	Total time
12 servings	25 minutes	15 minutes	40 minutes

Ingredients

For the Filling:

60 g (4 tbsp) unsalted butter

1-2 apples, 160g (5.6 oz) peeled, cored, and diced

60 g (1/4 cup) packed brown sugar (light or dark)

2 tsp ground cinnamon

1 tbsp cornstarch

1 tbsp water

For the Cookies:

300 g (2 1/2 cups) all-purpose flour

1 tsp baking powder

1/2 tsp salt

225 g (1 cup) unsalted butter (softened to room temperature)

70 g (1/3 cup) packed brown sugar (light or dark)

1 large egg (room temperature)

1 large egg yolk (room temperature)

1 tsp pure vanilla extract

For the Cinnamon Sugar Coating:

50 g (1/4 cup) granulated sugar

1 tsp ground cinnamon

Directions

- 1 Start by making the filling. In a medium skillet, combine the butter, diced apples, brown sugar, and cinnamon. Place the skillet over medium heat and cook, stirring frequently, until the butter and sugar melt, and the mixture begins to bubble. If it splatters too much, reduce the heat slightly to maintain a gentle simmer. Continue cooking until the liquid reduces a little, and the apples soften, giving you a rich, caramelized apple mixture.

- 2** In a small bowl, combine the cornstarch and water, then add it to the apple mixture. Cook until the filling thickens. Once done, set it aside to cool completely.
- 3** In a separate bowl, whisk together the dry ingredients (flour, baking powder, and salt).
- 4** In another bowl, beat the softened butter and brown sugar together until light and fluffy.
- 5** Add the egg, egg yolk, and vanilla to the butter-sugar mixture and mix until well combined. Gradually fold in the flour mixture, creating a smooth cookie dough.
- 6** In a small bowl, combine the granulated sugar and cinnamon. Using a large cookie scoop, portion out balls of dough and roll them in the cinnamon-sugar mixture until coated. Place each dough ball on a parchment-lined baking sheet.
- 7** Create an indent in the center of each cookie using your thumb or a teaspoon, and fill it with about 1 teaspoon of the cooled apple pie filling.
- 8** Preheat your oven to 175°C (350°F). Bake the cookies in the center rack for about 15 minutes, or until the edges are golden brown and the apple filling is bubbling. Let the cookies cool on the tray for 5 minutes before transferring them to a wire rack to cool completely.