

## CARAMEL APPLE PIE COOKIES

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<i>1 pkg. refrigerated pie crust (2 crusts)</i>	<i>1 egg</i>
<i>5-oz. bottle caramel topping</i>	<i>1 tsp. cinnamon</i>
<i>10-oz. can apple pie filling</i>	<i>¼ tsp. nutmeg</i>
	<i>¼ c. sugar</i>

Preheat oven to 350°. Spray cookie sheet with non-stick spray and set aside. Allow crust to come to room temperature. Dust work area with flour and slightly roll out crust. Spread a thin layer of caramel on one of the crusts. Use a knife to chop pie filling into smaller pieces and spread over top of caramel. Cut other crust into ½-inch strips. Use strips to create a lattice top over apple pie. Cut out circles and transfer to prepared cookie sheet. Beat egg in bowl until well blended. Mix together sugar, cinnamon and nutmeg. Brush lattice topped cookies with egg, sprinkle sugar mixture on top. Bake for 20-25 minutes or until golden brown.

*Mary Ann Brantley Jones*

## PRALINE COOKIES

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<i>½ c. butter</i>	<i>1½ c. flour</i>
<i>½ c. sugar</i>	<i>1½ tsp. vanilla</i>
<i>½ c. brown sugar, packed down</i>	<i>1½ c. pecans, chopped</i>
<i>1 egg, lightly beaten</i>	<i>Powdered sugar</i>

(continued)