



### Ingredients:

- Sandwich Bread
- Apple Pie Filling (21oz can makes 12 to 18 rollups)
- ½ stick (4 tbsp or ¼ cup) Melted Butter
- ¾ tsp Cinnamon
- ½ cup Sugar

### Instructions:

- Cut off the crust of the sandwich bread and then flatten it with a rolling pin.
- Melt about a half stick of butter
- Mix sugar and cinnamon together
- On the center of the sandwich bread place some apple pie filling and line it across the bread.
- Roll up the bread with the apple pie filling
- Roll the bread through the melted butter and then the cinnamon sugar mix.
- Put the roll ups on a baking tray
- Preheat your oven to 350 degrees.
- Bake for 15 to 20 minutes or until golden brown and crispy.
- They're best enjoyed warm.

Above ingredients make approx. 12 rollups. May need more butter for 18.

**This one is good!**

