

APPLE PIE BAKE

Submitted by Alan & Madge Passman

10-inch Dutch Oven

375 degrees F

16 coals on top

7 coals on bottom

INGREDIENTS

- 2 packs of refrigerated cinnamon roll dough, with icing.
- 4 eggs
- ½ cup milk
- 1 tablespoon cinnamon
- 1 teaspoon vanilla extract
- 2 tablespoons butter
- 2 Granny Smith apples, diced
- 1 cup brown sugar, packed

DIRECTIONS

- Soak bread in milk. Squeeze with hands until well mixed.
- Cut each cinnamon roll dough into three (3) even strips, then cut those strips in three (3) pieces, making nine (9) pieces total per cinnamon roll. Set the icing aside.
- Combine eggs, milk, cinnamon, and extract, stirring until smooth. Set aside.
- In a pan over medium heat, combine butter, apples, and brown sugar, cooking until sugar starts to caramelize, about 10 minutes. Remove from heat.
- Sprinkle the cinnamon roll dough pieces evenly in Dutch oven.
- Pour the egg mixture on top, followed by the apples. Drizzle the reserved icing on top.
- Bake for 25-30 minutes until golden brown.