



## Mini Cobbler Bites

Recipe By KELLI SMITH and ERIN BARNETT

SERVES: 8

### INGREDIENTS:

- ☐ 1 can Laura Lynn cinnamon rolls (and the included icing)
- ☐ 1 (21 oz.) can Laura Lynn pie filling
- ☐ 4 tbsp. raw sugar

### DIRECTIONS:

- ☐ 1. Preheat oven to 375°F.
- ☐ 2. Allow the dough to sit out for about 15 minutes to soften.
- ☐ 3. Spray a muffin pan with cooking spray and press each roll down into the muffin cups to form a small bowl shape.
- ☐ 4. Spoon 2 tbsp. of pie filling into each dough cup.
- ☐ 5. Bake for 14-17 minutes.
- ☐ 6. Allow the cobblers to cool then remove using a knife to help.
- ☐ 7. Sprinkle each one with the raw sugar.
- ☐ 8. Drizzle each cobbler with icing (included with cinnamon rolls).
- ☐ 9. Garnish with fresh fruit and serve with vanilla ice cream!

*We used blackberry, blueberry, and cherry pie fillings to create this dish but use your favorite to create this dish.*

## Did you make this recipe?

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