

# Caramel Apple Balls

## Ingredients

- Crescent Seamless Dough Sheet (it's with the refrigerated biscuits)
- 1 apple, finely diced
- Caramels, unwrapped
- 1 Tablespoon cinnamon
- 1/4 cup sugar

## Instructions:

1. In a bowl, mix together the sugar and cinnamon and set aside.
2. Line a baking sheet with parchment paper or spray with nonstick spray and set aside. ( This will keep the caramel from sticking to the baking sheet.)
3. Unroll the Pillsbury Crescent dough. Place a caramel on the corner of the dough and add a spoonful of apples.
4. Cut around the caramel and apples leaving plenty of dough to be able to cover the mixture.
5. Roll the dough over the caramel and apples and form it into a ball.
6. Roll the dough in the cinnamon sugar mix and place on the baking sheet.
7. Bake according to the Crescent Dough instructions.
8. Let it cool for just a minute. These are best served warm so they are oozing, melted caramel goodness.

Serve and Enjoy!