



Ingredients

21 oz. can cherry pie filling
(or used Ridgetop's **HOMEMADE
CHERRY PIE FILLING RECIPE!**)

2 (8 oz.) tubes crescent roll dough

GLAZE

1 cup powdered sugar

2 TBSP milk

CRESCENT CHERRY HAND PIES

Instructions

1. Preheat oven to 375 degrees. Spray muffin tin with cooking spray.
2. Unroll crescent roll dough pieces, laying each individual triangle in muffin tin. Try to place the widest part of dough triangle in the bottom of the muffin tin space.
3. Scoop a generous amount of pie filling into each crescent roll filled muffin space (3-4 heaping TBSP's).
4. Fold the dough around the filling (the best that you can), pulling in the three corners.
5. bake for about 15 minutes (remove from oven when crescent rolls start to turn light brown).
6. **MAKE THE GLAZE:** In a bowl, whisk together powdered sugar and milk. Drizzle glaze over warm cherry hand pies and allow to cool.