



Total Time: **1 hour 15 minutes**

Prep Time: **10 minutes**

Bake Time: **5 minutes**

Chill Time: **1 hour**

## ingredients (Servings: 8)

2 1/2 cups applesauce, store-bought\*

Powdered egg whites and water equivalent to 3 large egg whites

1/2 teaspoon cream of tartar

3 sheets (14 by 9 inches) frozen phyllo dough, thawed

Butter-flavored cooking spray

Ground cinnamon

## directions

**step 1:** Place the applesauce in a large bowl and chill for 30 minutes.

**step 2:** In another large bowl, beat the powdered egg whites and water with a mixer on slow speed until they begin to foam, about 1 minute. Add the cream of tartar and beat at high speed until shiny, stiff peaks form, about 2 to 3 minutes.

**step 3:** With the mixer still on low speed, add the applesauce, 1/2 cup at a time, scraping down the sides of the bowl with a spatula. Then beat the applesauce and egg-white mixture on medium speed for 1 minute until the mixture is stiff enough to

hold its shape on the spatula.

**step 4:** Spoon it into a serving bowl, cover with Saran™ Cling Plus® Wrap and chill for at least 30 minutes.

**step 5:** Heat oven to 350 degrees F. Then lightly spray the cups of a standard muffin tin with cooking spray. Also lightly spray three sheets of phyllo dough, dust each with cinnamon, and layer the sheets one on top of the other. Cut into 8 rectangles approximately 3 1/2 by 4 1/2 inches to fill 8 cups of a standard 12-cup muffin tin.

**step 6:** Gently place each phyllo rectangle halfway into the muffin cup, letting the edges come up a bit (as shown in photo).

# apple snow on phyllo leaves

Bake in the oven for 3 to 5 minutes until light golden brown. Carefully remove the baked phyllo cups and cool them on a baking rack. These can be made ahead of time and stored in an airtight container.

**step 7:** Place each phyllo cup on a plate, spoon in apple snow and sprinkle with cinnamon.