

Apple Pie Bites

3 tablespoons unsalted butter, divided

2 medium apples, peeled, cored and cut into 1/4-inch dice

1/3 cup Karo® Light Corn Syrup

1/4-1/2 teaspoon cinnamon

1/4 cup Chopped Pecans

2 pkgs. Athens mini phyllo cups, 15 cups each (in frozen foods section)

Remove phyllo cups from freezer and arrange onto a cookie sheet.

Melt 2 tbsp. butter in a medium non-stick skillet over medium heat. Add apple and cook, stirring frequently, 5 minutes or until apple is tender.

Transfer apple from skillet into a medium bowl using a slotted spoon and set aside.

Melt remaining 1 tbsp. butter in skillet. Stir in corn syrup and cinnamon; bring to a boil, reduce heat to medium low and simmer for 2 to 3 minutes or until mixture begins to thicken.

Remove from heat. Stir in reserved apples and nuts.

Divide apples among phyllo cups. Serve immediately.

****Note:** To make ahead, cook apples and syrup as directed. Assemble cups just before serving to retain crispness of phyllo cups.