



## Apple Pie Pull Apart Bread

### Ingredients :

- 1 Wind & Willow Apple Pie Cheeseball & Dessert Mix
- 10 Rhodes dinner rolls, thawed
- 2 apples, peeled and chopped
- 6 oz cream cheese
- 1 egg
- 1 cup powdered sugar (icing ingredient)
- 2 Tbs milk (icing ingredient)

### Directions :

Pre-heat oven to 350 degrees. Spray a 8x8" glass baking dish with non-stick spray. Cut rolls in half and place cut side down in glass dish. Cover with wrap and let rise 30 minutes.

Remove plastic wrap and brush rolls with melted butter and sprinkle chopped apples over rolls. In a small bowl combine cream cheese, egg and Cheeseball Mix (topping used later) until smooth. Spread mixture over rolls and sprinkle with topping packet. Cover rolls with plastic wrap again and let rise until doubled in size. Remove wrap and bake in oven for 30 minutes. While rolls are cooking, combine icing ingredients.

When rolls are cooling, drizzle icing over rolls. Serve warm!

