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**Apple Spice  
Babycakes**  
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# APPLE SPICE BABYCAKES

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- 1 21-ounce can **LUCKY LEAF® Premium Apple Pie Filling**
- 1 18.25-ounce package spice cake mix
- 3 eggs
- 1 Tablespoon butter
- 2 Tablespoons packed brown sugar
- ¼ cup pretzels, crushed
- 3 Tablespoons pecans, chopped
- Vanilla ice cream

Preheat oven to 350°F.

Grease or line 24 2½ inch muffin cups with paper baking cups and set aside.

Chop one can of **LUCKY LEAF® Premium Apple Pie Filling** into bite-sized chunks. Reserve ½ cup of **LUCKY LEAF® Premium Apple Pie Filling** for topping. In a large mixing bowl combine cake mix, eggs and **LUCKY LEAF® Premium Apple Pie Filling**. Beat with an electric mixer on low speed until combined. Beat on medium speed for 2 minutes (batter will be thick).

Fill prepared muffin cups about ⅔ full with cake batter. Bake about 20 minutes or until tops spring back when lightly touched. Cool in cups on a wire rack for 5 minutes. Remove from cups and cool completely.

For streusel: In a small skillet melt butter over medium heat. Add brown sugar and stir to combine. Add pretzels and pecans. Cook and stir for 1 minute. Remove from heat and set aside.

Top cupcake with a small scoop of ice cream, then top with reserved **LUCKY LEAF® Premium Apple Pie Filling** and streusel.





Strawberries  
& Cream  
Chocolate  
Muffins

# STRAWBERRIES & CREAM CHOCOLATE MUFFINS

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- Nonstick cooking spray
- 1 18.25-ounce package devil's food cake mix
- 1 21-ounce can **LUCKY LEAF® Premium Strawberry Pie Filling**
- 3 eggs, lightly beaten
- 1⅓ cups dairy sour cream
- 1 egg, lightly beaten (separate mixture)
- ¼ cup of sugar
- 2 Tablespoons all-purpose flour
- 1 teaspoon vanilla

Preheat oven to 350 °F.

Lightly coat 24 to 30, 2½ inch muffin cups with nonstick cooking spray; set aside. In a large mixing bowl, stir together the cake mix, LUCKY LEAF® Premium Strawberry Pie Filling and 3 eggs until moistened. Remove 1 cup of the batter and set aside. Divide remaining batter among prepared muffin cups, filling each about half full.

In a medium bowl, whisk together sour cream, 1 egg, sugar, flour and vanilla until smooth. Spoon small mounds of reserved batter over sour cream mixture in each cup (batter will not cover sour cream layer).

Bake for 25 minutes or until tops spring back when lightly touched. Remove and cool in pans on wire racks for 15 minutes. Loosen edges and remove from pans. Cool completely. Chill within 2 hours.





**Baby  
Blueberry  
Pies**

# BABY BLUEBERRY PIES

- 2 Boxes of refrigerated pie crust  
(4 crusts total)
- 1 21-ounce can **LUCKY LEAF® Premium Blueberry Pie Filling**
- 1 egg
- 1 Tablespoon milk
- 1 teaspoon cinnamon
- 1 Tablespoon sugar



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Preheat oven to 400°F.

Roll out the refrigerated crusts. Using a 3-4 inch circle cookie cutter cut out 24 circles from the crusts. Spray a muffin tin with cooking spray. Lay 12 of the circle crusts on top of the muffin holes and gently press down to the bottom and the sides, covering the whole muffin cup.

Fill each muffin cup with 2 large tablespoons of the LUCKY LEAF® Premium Blueberry Pie Filling. Top with remaining crusts, using a fork to crimp the edges. Then cut two small slits in the top of each pie to vent.

Using a pastry brush, brush each mini pie with an egg wash (egg and milk combined). Mix cinnamon and sugar and sprinkle the top of each pie.

Bake for 18-22 minutes, checking frequently until they are golden brown. Let pies cool slightly before removing from the tins.

**Tip:** Instead of round pie crust tops, try cutting ½ inch strips of dough and make lattice tops. Or try a crumb topping made with melted butter, brown sugar and oats.