

---

## Treat Time

---

## *"Turnover" a New Leaf*

---

**Prep Time:** 5 minutes  
**Bake Time:** 20 minutes



**Ingredients:** 3 C. Bisquick®  
1/2 C. milk  
20 drops green food coloring  
3 T sugar  
5 T melted butter  
1 (21 oz.) can fruit pie filling  
Powdered sugar (optional)

**Instructions:** Combine Bisquick and sugar. Add milk, food coloring and 3 T melted butter. Mix until a soft ball forms. Knead on a lightly floured surface for 30 seconds. Divide dough into twelve balls.

Treat Time: Give each family member a ball of dough. Flatten dough with the palm of your hand into 1/4 inch thick ovals. Top with 1 T pie filling. Fold in half; press edges together with tines of fork. Pinch one end together to form a small stem. Draw veins on your leaf with the edge of fork tine or with a tooth pick. Place on a lightly greased cookie sheet. Brush tops with melted butter. Bake in 375 degree F. oven for 20 minutes.

Before serving, brush tops with remaining melted butter and sprinkle with powdered sugar if desired.