

## Apple Dough Balls

3 apples peeled and diced  
1 cup light brown sugar  
¼ stick butter  
3 oz water

1# pizza dough  
2 cups granulated sugar  
1 teaspoon cinnamon

For adults

1 cup bbq chicken diced

Also needed

Medium pot for frying  
2 quarts vegetable oil  
1 slotted spoon

In a large skillet place apples, sugar, butter and water and cook at medium heat for 30 minutes until consistency is caramel like and apples are tender. Remove and cool.

Cut dough into 1 inch squares and stretch by hand to thin ¼ inch pieces. Fill ½ of them with apples and the other ½ with bbq chicken in the center. Next pull the corners of the dough up pinching the tops to create dough balls. Place in refrigerator for a half hour to tighten dough.

Place medium pot filled with oil on hot burner and heat oil to 350 degrees. Next fry dough balls until golden brown and toss with cinnamon and sugar to serve.