

Mini Apple Pie Cinnamon Roll Bites: The Perfect Sweet Treat for Any Occasion

Mini Apple Pie Cinnamon Roll Bites



OVEN
350°F

TIME
10 mins

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INGREDIENTS

1 can cinnamon roll dough (8 count) ?

1/2 cup apple pie filling, chopped ?

1/4 tsp cinnamon ?

1 tbsp sugar ?

1 tbsp butter, melted ?

1/2 cup powdered sugar ?

1 tbsp milk ?

Instructions:

Preheat Your Oven:Preheat your oven to 350°F (175°C) and lightly grease a mini muffin tin.

Prepare the Cinnamon Rolls:Open the can of cinnamon roll dough and cut each roll into quarters. Flatten each piece slightly and place a small spoonful of the chopped apple pie filling in the center.

Carefully roll them back up and pinch to seal.

Assemble in the Muffin Tin:Place each rolled-up cinnamon bite into the greased muffin tin. Brush the tops with melted butter, then sprinkle with a mixture of cinnamon and sugar for extra flavor.

Bake:Bake for 15-20 minutes, or until the rolls are golden brown and cooked through.

Make the Icing:While the rolls are baking, mix powdered sugar and milk in a small bowl until smooth to create the icing.

Drizzle and Serve:Remove the cinnamon roll bites from the oven and let them cool slightly. Drizzle the icing over the warm rolls and serve immediately. Enjoy the gooey, spiced goodness!

Tips for the Best Mini Apple Pie Cinnamon Roll Bites:

Use Fresh Apples: If you prefer, substitute the apple pie filling with freshly chopped, sautéed apples for a homemade touch.

Add Some Crunch: Sprinkle crushed nuts, like pecans or walnuts, on top before baking for extra texture.

Make Them Ahead: These bites can be prepared the night before and baked fresh in the morning for a warm breakfast treat.

Why You'll Love This Recipe:

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10. **Why You'll Love This Recipe:** These Mini Apple Pie Cinnamon Roll Bites are the perfect combination of

convenience and homemade flavor. They're easy to whip up, fun to eat, and guaranteed to be a hit with both kids and adults. Whether you're hosting a brunch or looking for a quick dessert, these bites will be your new go-to recipe.

11. Let me know if you try this recipe, and don't forget to explore more fun and easy ideas on I Wuv Cooking!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/mini-apple-pie-cinnamon-roll-bites-the-perfect-sweet-treat-for-any-occasion/>