

These Easy Crescent Roll Apple Pie Roll-Ups Taste Like Autumn in Every Bite

Fall cravings, meet your match. These



OVEN
375°F

TIME
12 min

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INGREDIENTS

- 1 can refrigerated crescent roll dough
- 1 cup apple pie filling (chunky works best)
- 1/4 cup caramel sauce (plus more for drizzling)
- 1/4 cup granulated sugar
- 1 tsp cinnamon
- 1/4 tsp nutmeg
- 1/4 cup melted butter

Ingredient Notes & Swaps:

Crescent Dough: Use classic crescent triangles, or try crescent sheets and cut your own for cleaner shapes.

Apple Pie Filling: You can use homemade or store-bought—just make sure it's thick, not watery.

Caramel Sauce: Jarred sauce is fine, but homemade or salted caramel takes this to another level.

Spices: Add a pinch of clove or allspice for more fall flavor.

Instructions:

Preheat oven to 375°F (190°C). Line a baking sheet with parchment paper.

Mix filling: In a bowl, combine apple pie filling, caramel sauce, sugar, cinnamon, and nutmeg.

Prep dough: Unroll crescent dough and separate into triangles.

Assemble: Spoon about 1 tablespoon of filling onto the wide end of each triangle. Roll up tightly toward the point.

Butter & bake: Place on the prepared sheet and brush tops with melted butter.

Bake for 10-12 minutes or until golden and puffed.

Serve warm, drizzled with extra caramel and a sprinkle of cinnamon sugar if desired.

Tips for Success:

Chop large apple pieces to help the filling roll up cleanly.

Don't overfill: Too much filling can cause the dough to burst while baking.

Brush the sides with butter too for maximum golden crispiness.

Serve with ice cream for a full pie-style dessert experience.

Serving Suggestions & Pairings:

Add a plate of Caramel Apple Pie Cookies for a full apple-cinnamon dessert tray.

For a no-bake chocolate fix, try Brownie Batter Dip.

Include Pumpkin Delight Dessert for variety on your holiday table.

Set out Pumpkin Spice Muffins for a brunch-friendly spread.

For the chocolate lovers, add a batch of Cookie Dough Brownie Bombs.

Storage & Leftovers:

Fridge: Store in an airtight container for up to 3 days.

Reheat in the oven or toaster oven at 350°F for 5-7 minutes.

Freeze before baking if needed-assemble and freeze, then bake straight from frozen (add 3-5 extra minutes).

DIRECTIONS

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10. Brush the sides with butter too for maximum golden crispiness.
11. Serve with ice cream for a full pie-style dessert experience.
12. **Serving Suggestions & Pairings:** This cozy treat pairs beautifully with other fall-inspired desserts and sips:
13. Add a plate of : Caramel Apple Pie Cookies for a full apple-cinnamon dessert tray.
14. For a no-bake chocolate fix, try : Brownie Batter Dip.
15. Include : Pumpkin Delight Dessert for variety on your holiday table.

16. Set out : Pumpkin Spice Muffins for a brunch-friendly spread.
17. For the chocolate lovers, add a batch of : Cookie Dough Brownie Bombs.
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21. More Recipes You'll Love: Caramel Apple Pie Cookies - A fun and festive cookie cousin to this roll-up.
22. Brownie : Batter Dip - Rich, creamy, and ready in minutes.
23. Pumpkin : Delight Dessert - Layered and luscious.
24. Pumpkin : Spice Muffins - Cozy breakfast or dessert treat.
25. Chocolate : Chip Cookie Dough Brownie Bombs - Perfect when you need a chocolate fix.

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/these-easy-crescent-roll-apple-pie-roll-ups-taste-like-autumn-in-every-bite/>