

Apple Pie Biscuits - The Cozy Fall Breakfast You Didn't Know You Needed

Apple Pie Biscuits ?? - A Sweet, Buttery Twist on Two Classics



OVEN
375°F

TIME
40 min

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INGREDIENTS

For the Biscuit Dough:

2 cups all-purpose flour

$\frac{1}{2}$ cup granulated sugar

1 tbsp baking powder

$\frac{1}{2}$ tsp salt

$\frac{1}{2}$ cup cold unsalted butter, cubed

$\frac{3}{4}$ cup buttermilk

For the Apple Pie Filling:

1 cup diced apples (any sweet-tart variety like Honeycrisp or Fuji)

... cup brown sugar

1 tsp cinnamon

... tsp nutmeg

DIRECTIONS

1. ? Step 1: Preheat and Prep: Preheat your oven to 375°F (190°C) and line a baking sheet with parchment paper.
2. ? Step 2: Make the Biscuit Dough: In a large mixing bowl, whisk together flour, granulated sugar, baking powder, and salt.
3. Use a pastry cutter or two forks to cut in the cold butter until the mixture resembles coarse crumbs.
4. Gently stir in the buttermilk just until a shaggy dough forms. Don't overmix-it's okay if it looks a little rough.
5. ? Step 3: Make the Apple Pie Filling: In a small bowl, toss diced apples with brown sugar, cinnamon, and nutmeg. Set aside to let the juices develop.
6. ? Step 4: Shape and Fill: Lightly flour your surface and roll out the dough to $\frac{1}{8}$ -inch thickness.
7. Use a biscuit cutter or round glass to cut out 24 circles. Place 1-1 $\frac{1}{2}$ teaspoons of the apple filling in the center of half the circles.
8. Top with the remaining dough circles and press the edges to seal. You can crimp the edges with a fork for a rustic touch.
9. ? Step 5: Bake: Place the biscuits on the prepared baking sheet, spaced slightly apart.
10. Bake for 20 minutes, or until golden brown and the tops are set.
11. ? Step 6: Cool and Serve: Let cool for 5 minutes, then serve warm. Optional: drizzle with a little vanilla glaze or dust with powdered sugar.

TIPS FOR SUCCESS

Keep the butter cold -it's key to flaky biscuit texture.

Use firm apples to avoid mushy filling.

Add chopped pecans or walnuts for crunch.

For extra indulgence, brush the tops with melted butter and cinnamon sugar before baking.

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

Original recipe: <https://chefmaniac.com/apple-pie-biscuits-the-cozy-fall-breakfast-you-didnt-know-you-needed/>