

Easy Apple Pie Skillet Biscuits - Just 6 Ingredients and So Much Cozy Flavor

Easy Apple Pie Skillet Biscuits: A Cozy Shortcut to Dessert Magic



OVEN
375°F

TIME
35 to 45 min

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INGREDIENTS

- 1 (8-count) can refrigerated biscuits
- 3 tablespoons salted butter, melted
- 1/3 cup packed light brown sugar
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon apple pie spice
- 1 (21 oz) can apple pie filling
- 2 tablespoons powdered sugar
- Splash of milk, for glaze

DIRECTIONS

1. **Preheat & Prep:** Preheat oven to 375°F. Brush an oven-safe skillet with some of the melted butter.
2. **Arrange the Biscuits:** Place the biscuits in the skillet and brush both sides with the remaining melted butter.
3. **Mix & Sprinkle:** In a small bowl, combine the brown sugar, cinnamon, and apple pie spice. Set aside 1/3 of the mixture, and sprinkle the remaining mix evenly over the tops of the biscuits.
4. **Add the Apples:** Using kitchen shears, chop the apple pie filling directly in the can into smaller bite-sized chunks. Spoon the filling evenly over the biscuits.
5. **Final Sprinkle:** Sprinkle the reserved brown sugar mixture over the top.
6. **Bake:** Bake, uncovered, for 35 to 45 minutes, depending on the size of your biscuits. The tops should be golden and the centers cooked through. Check doneness by inserting a toothpick into the center biscuit.
7. **Cool & Glaze:** Let the skillet rest on a cooling rack for 10 minutes.
8. **Whisk together powdered sugar and just a splash of milk to create a thick glaze. Drizzle over the warm biscuits.**

TIPS FOR SUCCESS

Don't skip the butter brushing - it gives the biscuits that rich, golden edge.
Make sure the center biscuit is fully cooked before removing from the oven.

Chop the apple filling small so it spreads and caramelizes into the dough.

Add chopped pecans or walnuts before baking.

More recipes: [ChefManiac.com](#)

Original recipe: <https://chefmaniac.com/easy-apple-pie-skillet-biscuits-just-6-ingredients-and-so-much-cozy-flavor/>