

Bite-Sized Bliss: Easy Mini Peach Pies Made with Cinnamon Rolls

Two Ingredient Mini Peach Pies: Sweet, Flaky, and Incredibly Easy



OVEN
375°F

TIME
20 min

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INGREDIENTS

1 (12.4 oz) can cinnamon roll dough with icing (8 count)

1 (21 oz) can peach pie filling

Swaps & Notes:

Filling Options: Not into peaches? Try apple, cherry, or blueberry pie filling.

From Scratch Alternative: Use homemade cinnamon roll dough or pie crust if you're feeling ambitious.

Add Texture: Sprinkle chopped pecans or oats on top before baking for crunch.

Extra Spice: Dust with cinnamon sugar before baking to enhance the cinnamon swirl.

DIRECTIONS

1. Preheat the : Oven:Set your oven to 375°F (190°C) and lightly grease 8 muffin tin holes.
2. Prep the : Dough:Open the cinnamon rolls and separate them. Flatten each one into a disk with your hands or a rolling pin.
3. Form the : Crusts:Press each flattened disk into the greased muffin tin to create pie crust shapes.
4. Add the : Filling:Spoon peach pie filling into each cup. If the peach slices are large, cut them into bite-size pieces for better fit.
5. Bake:Pop the tin into the oven and bake for 12-15 minutes, until the crusts are puffed and golden brown.
6. Cool and : Drizzle:Let the pies cool slightly in the pan, then drizzle with the included icing packet.
7. Serve and : Enjoy:Use a knife to gently loosen each mini pie from the tin and transfer to a plate. Enjoy warm or room temp!

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TIPS FOR SUCCESS

Avoid Overfilling: Too much filling may bubble over-2-3 spoonfuls per pie is perfect.

Flatten Evenly: Ensure each cinnamon roll is flattened evenly to bake uniformly.

Non-Stick Alert: Greasing the muffin tin thoroughly ensures easy release after baking.

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

Original recipe: <https://chefmaniac.com/bite-sized-bliss-easy-mini-peach-pies-made-with-cinnamon-rolls/>