

Easy Blueberry Pie Bombs - Flaky, Fruity, and Irresistible

Blueberry Pie Bombs ?? Your New Favorite No-Fuss Dessert



OVEN
375°F

TIME
20 min

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INGREDIENTS

- 1 can refrigerated biscuits (8 count)
- 1/4 cup blueberry jam
- 1/4 cup fresh blueberries
- 4 tbsp melted butter
- Optional: powdered sugar, for dusting

DIRECTIONS

- 1.** Preheat and Prep:: Preheat your oven to 375°F (190°C).
- 2.** Line a baking sheet with parchment paper.
- 3.** Fill the Biscuits:: Flatten each biscuit with your hands or a rolling pin until palm-sized.
- 4.** Spoon 2 teaspoons of blueberry jam into the center.
- 5.** Add 2-3 fresh blueberries on top of the jam.
- 6.** Seal and Butter:: Fold the dough over the filling, pinch the edges together tightly to seal.
- 7.** Dip each sealed pie bomb in melted butter, coating all sides.
- 8.** Bake:: Place pie bombs seam-side down on the prepared baking sheet.
- 9.** Bake for 12-15 minutes, or until golden and slightly puffed.
- 10.** Finish:: Let them cool slightly.
- 11.** Dust with powdered sugar, if desired.
- 12.** Serve warm for the best flavor and texture.

TIPS FOR SUCCESS

- Seal well to prevent jam from leaking during baking.
- Don't overfill , or they might burst in the oven.
- Add a cream cheese cube to each one for a cheesecake twist!
- Use cherry, strawberry, or peach jam for fun variations.

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

Original recipe: <https://chefmaniac.com/easy-blueberry-pie-bombs-flaky-fruity-and-irresistible/>