

Two Ingredient Mini Peach Pies - Easiest Dessert Ever!

Two Ingredient Mini Peach Pies: Quick, Cozy, and Incredibly Delicious



OVEN
375°F

TIME
15 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

DIRECTIONS

1. Preheat your oven to 375°F (190°C).
2. Prep : Your Pan: Lightly grease 8 cups of a standard muffin tin to prevent sticking.
3. Flatten the : Dough: Separate the cinnamon rolls and flatten each one into a disk using your hands or a rolling pin.
4. Form the : Crusts: Press each dough disk into a muffin cup to form a mini pie crust.
5. Fill 'Em Up: Spoon peach pie filling into each crust. Chop large peach chunks to fit better.
6. Bake: Place in the oven and bake for 12-15 minutes, until the crust is golden brown and cooked through.
7. Cool & : Ice: Let them cool for a few minutes in the pan, then drizzle each with the included icing.
8. Serve: Carefully remove and enjoy warm or at room temperature.

SWAPS & NOTES

& Ingredient Swaps Dough Variations: Any store-brand cinnamon roll dough works.

You can even try orange rolls for a citrusy twist.

Pie Filling Options: While peach is delicious, this works beautifully with apple, cherry, or blueberry pie filling.

Homemade Icing: If your dough doesn't come with icing, make a quick one with powdered sugar and milk or cream.

TIPS FOR SUCCESS

Avoid Overfilling: A heaping spoonful of filling per cup is usually perfect.

Grease Well: These can stick if not properly greased-use a nonstick spray or a light coating of butter.

Cool Before Removing: Letting them cool helps them hold together and makes removal easier.

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

Original recipe: <https://chefmaniac.com/two-ingredient-mini-peach-pies-easiest-dessert-ever/>