

Apple Pie Biscuits: Your New Favorite Fall Breakfast Treat

The Sweet Fusion of Apple Pie and Biscuits



OVEN
375°F

TIME
30-35 min

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INGREDIENTS

For the Glaze (Optional): 1 cup powdered sugar ,
sifted 2-3 tablespoons milk or half-and-half 1/2
teaspoon vanilla extract:

DIRECTIONS

1. Steps for the : Recipe
2. Let's get these cozy : Apple Pie Biscuits baking!
3. Prepare : Oven & Pan:
4. Preheat your oven to 375°F (190°C). Lightly grease a 9x13 inch baking dish or a 10-inch cast iron skillet.
5. Prepare : Biscuits:
6. Separate the refrigerated biscuits. If desired, you can gently flatten each biscuit slightly with your palm, but it's not strictly necessary.
7. Make : Cinnamon-Sugar Mixture:
8. In a small bowl, combine the melted butter. In another separate small bowl, stir together the packed light brown sugar, ground cinnamon, and ground nutmeg until well blended.
9. Coat : Biscuits:
10. Dip each biscuit entirely into the melted butter, ensuring all sides are coated. Then, dredge each buttered biscuit thoroughly in the brown sugar-cinnamon mixture, pressing gently to make sure the sugar sticks. Arrange the coated biscuits in a single layer in your prepared baking dish or skillet.
11. Prepare : Apple Filling:
12. In a medium bowl, spoon out the canned apple pie filling. If the apple chunks are very large, you can cut them into smaller, bite-sized pieces. Stir in the 1 teaspoon of vanilla extract.
13. Add : Apple Filling:
14. Spoon the apple pie filling evenly over and around the biscuits in the pan, ensuring some of the apple mixture falls into the spaces between the biscuits.

Pour any remaining melted butter and sprinkle any remaining brown sugar-cinnamon mixture over the top.

15. Bake for 30-35 minutes, or until the biscuits are golden brown, puffed up, and the apple filling is bubbly.
16. Cool : Slightly:
17. Remove from the oven and let the biscuits cool in the pan for 5-10 minutes.
18. Make : Glaze (Optional):
19. While the biscuits are cooling, whisk together the sifted powdered sugar, milk (or half-and-half), and 1/2 teaspoon vanilla extract in a small bowl until smooth. Adjust milk gradually to reach your desired drizzly consistency.
20. Drizzle & : Serve:
21. Drizzle the glaze generously over the warm apple pie biscuits. Serve warm and enjoy!

SWAPS & NOTES

Biscuits: Large flaky refrigerated biscuits work best here, as they puff up beautifully and create wonderful layers.

Buttermilk biscuits can also be used.

Apple Pie Filling: A good quality canned apple pie filling makes this recipe incredibly quick and easy.

If you prefer, you can make your own homemade apple pie filling; just ensure it's cooled completely before using.

TIPS FOR SUCCESS

Coat Biscuits Thoroughly: Ensure each biscuit is well-coated in both butter and the cinnamon-sugar mixture for maximum flavor and caramelization.

Don't Drain Apple Filling: The liquid from the canned apple pie filling is crucial for keeping the dish moist and creating a delicious sauce around the biscuits.

Don't Overbake: Bake until golden brown and puffed.

Overbaking can make the biscuits dry.

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

Original recipe: <https://chefmaniac.com/apple-pie-biscuits-your-new-favorite-fall-breakfast-treat/>