

Delicious Apple Pie Bombs: A Sweet, Bite-Sized Treat

The Bite-Sized Revolution in Baking



OVEN
375°F

TIME
12-15 min

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INGREDIENTS

For the Coating (Optional, but recommended): 1/4 cup granulated sugar 1/2 teaspoon ground cinnamon
For Glaze (Optional): 1/2 cup powdered sugar , sifted 1-2 tablespoons milk or half-and-half 1/4 teaspoon vanilla extract:

DIRECTIONS

1. Steps for the : Recipe
2. Let's get these sweet and cozy : Apple Pie Bombs baking!
3. Prepare : Oven & Pan:
4. Preheat your oven to 375°F (190°C). Lightly grease a baking sheet or line it with parchment paper.
5. Prepare : Apple Filling:
6. In a small bowl, combine the finely diced apple, 2 tablespoons granulated sugar, 1/2 teaspoon ground cinnamon, and 1/4 teaspoon ground nutmeg. Stir well to combine.
7. Prepare : Dough:
8. Unroll the crescent roll dough onto your prepared baking sheet. If using perforated crescent roll dough, gently pinch together the seams to form 4 rectangles (two triangles per rectangle).
9. Fill : Dough:
10. Place about 1-2 tablespoons of the apple filling in the center of each dough rectangle.
11. Form : Bombs:
12. Carefully pull the corners and edges of the dough up around the apple filling, pinching the seams tightly at the top to seal completely and form a ball. Ensure no apple mixture is exposed.
13. Butter & : Coat (Optional, but Recommended):
14. In a small bowl, melt the 1/4 cup unsalted butter. In another small bowl, combine the 1/4 cup granulated sugar and 1/2 teaspoon ground cinnamon for coating.
15. Dip each apple pie bomb entirely into the melted butter, ensuring all sides are coated.

16. Then, roll each buttered bomb thoroughly in the cinnamon-sugar mixture, pressing gently to make sure the sugar sticks.
17. Arrange the coated apple pie bombs on your prepared baking sheet, spacing them about 1 inch apart. Bake for 12-15 minutes, or until golden brown and puffed.
18. Cool & : Glaze (Optional):
19. Remove from the oven and let cool on the baking sheet for 5-10 minutes. While cooling, whisk together the powdered sugar, milk (or half-and-half), and vanilla extract for the glaze until smooth. Drizzle the glaze generously over the warm apple pie bombs.
20. Serve warm and enjoy!

SWAPS & NOTES

Dough: Refrigerated crescent roll dough is fantastic for its flakiness and ease.

If using the perforated crescent roll dough, you'll need to pinch the seams together well.

A seamless dough sheet (often found near crescent rolls) would make assembly even quicker.

You could also use refrigerated biscuit dough, flattened.

TIPS FOR SUCCESS

Finely Dice Apples: Small apple pieces will cook through more quickly and evenly inside the bomb.

Seal Dough Tightly: This is crucial to prevent the apple filling from leaking out during baking.

Take your time to pinch all seams firmly.

Don't Overfill: A modest amount of filling (1-2 tablespoons) ensures the dough can seal properly.

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

Original recipe: <https://chefmaniac.com/delicious-apple-pie-bombs-a-sweet-bite-sized-treat/>