

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

These Apple Pie Bombs are a truly fantastic dessert for several reasons:



OVEN
375°F

TIME
15-20 min

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INGREDIENTS

1 can (16.3 oz) refrigerated flaky biscuit dough (like Pillsbury Grands)
2 medium apples, peeled, cored, and finely diced (e.g., Granny Smith, Fuji, Honeycrisp)
2 tablespoons granulated sugar
1 teaspoon ground cinnamon, divided
1/4 teaspoon nutmeg (optional, but enhances flavor)
1/4 cup (4 tablespoons) unsalted butter, melted
1/4 cup granulated sugar (for coating)
1/2 teaspoon ground cinnamon (for coating)
Optional: vanilla ice cream or whipped cream for serving

DIRECTIONS

- 1.** Preheat : Oven & Prep Dish: Preheat your oven to 375°F (190°C). Lightly grease a 9x13 inch baking dish or a 12-cup muffin tin (if you want more individual separation for each bomb) with cooking spray or butter.
- 2.** Prepare the : Apple Filling: In a medium bowl, combine the finely diced apples, 2 tablespoons granulated sugar, 1/2 teaspoon ground cinnamon, and the nutmeg (if using). Stir well to ensure the apples are evenly coated.
- 3.** Prepare : Biscuit Dough: Open the can of refrigerated flaky biscuit dough. Separate each biscuit. Gently flatten each biscuit into a thin disc, about 4-5 inches in diameter. You can use your hands or a rolling pin.
- 4.** Stuff the : Bombs: Place about 1-2 tablespoons of the apple filling in the center of each flattened biscuit. Don't overfill, or it will be difficult to seal.
- 5.** Form the : Bombs: Carefully gather the edges of the biscuit dough around the apple filling, bringing them together at the top. Pinch the seams firmly to seal the dough completely, forming a tight ball. Ensure there are no gaps for the filling to leak out during baking.
- 6.** Coat in : Butter: In a small bowl, melt the 1/4 cup (4 tablespoons) unsalted butter. Dip each apple bomb into the melted butter, coating all sides.
- 7.** Coat in : Cinnamon Sugar: In another small, shallow bowl, combine the remaining 1/4 cup granulated sugar and 1/2 teaspoon ground cinnamon. Roll each butter-coated apple bomb in this cinnamon-sugar mixture until it's fully coated.

8. **Arrange and Bake:** Place the coated apple bombs seam-side down in your prepared baking dish or muffin tin. Leave a little space between them if using a dish, as they will expand. Bake in the preheated oven for 15-20 minutes, or until the bombs are golden brown and puffed up, and the apple filling is tender when pierced with a small skewer. Baking time may vary depending on your oven and the size of your bombs.
9. **Serve : Warm:** Remove from the oven. Let them cool in the pan for a few minutes, then transfer to a serving platter. Serve warm, ideally with a scoop of vanilla ice cream or a dollop of whipped cream. Enjoy your delightful, bite-sized treat!

SWAPS & NOTES

Biscuit Dough: Flaky biscuit dough works best, but regular refrigerated biscuit dough can also be used.

Puff pastry squares could be an alternative for a crispier, less "doughy" bomb.

Apples: Firm, slightly tart apples like Granny Smith, Fuji, or Honeycrisp hold their shape well and provide good flavor balance.

You can use softer apples, but they might become mushier.

TIPS FOR SUCCESS

Finely Dice Apples: Small pieces ensure the apples cook thoroughly and evenly inside the bomb.

Seal Tightly: This is crucial to prevent the filling from leaking out and burning.

Don't Overcrowd: Give the bombs enough space in the baking dish to allow for even baking and browning.

Warm for Best Results: While they're still good at room temperature, these truly shine when warm, with the apples tender and the

coating slightly crisp.

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

Original recipe: <https://chefmaniac.com/delicious-apple-pie-bombs-a-sweet-bite-sized-treat-2/>