

## Golden, Buttery, and Coated in Cinnamon Sugar - These Biscuit Bites Are Irresistible

### Cinnamon Sugar Biscuit Bites



**OVEN**  
**350°F**

**TIME**  
**20 min**

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### INGREDIENTS

For the Biscuit Bites:

1 can (16 oz) refrigerated biscuit dough

$\frac{1}{2}$  cup granulated sugar

1 tablespoon cinnamon

$\frac{1}{2}$  cup unsalted butter, melted

For the Glaze (Optional):

$\frac{1}{2}$  cup powdered sugar

2 tablespoons milk

$\frac{1}{2}$  teaspoon vanilla extract

How to Make Cinnamon Sugar Biscuit Bites:

1. Preheat the Oven:
2. Cut the Biscuits into Bite-Sized Pieces:
3. Coat in Cinnamon Sugar:
4. Bake Until Golden Brown:
5. Make the Glaze (Optional):
6. Serve and Enjoy!:

My Tips for the Best Cinnamon Sugar Biscuit Bites:

Use fresh biscuit dough: While any refrigerated biscuit dough works, I find that flaky biscuits give the best texture.

For extra crunch: Bake for an additional 2-3 minutes to get crispier edges.

Want even more cinnamon flavor? Add a pinch of cinnamon to the glaze for an extra warm spice kick.

Make them ahead: You can prep and coat the bites in cinnamon sugar ahead of time, then bake them fresh when ready.

#### What to Serve with These Biscuit Bites:

Coffee or lattes: A warm, cinnamon-spiced latte pairs perfectly with these bites.

Fruit: Serve with fresh berries or apple slices for a nice balance of flavors.

Ice cream: Warm biscuit bites + a scoop of vanilla ice cream? Absolute heaven!

FAQs (Because I Know You're Wondering...):

Final Thoughts:

## DIRECTIONS

1. **Preheat the Oven:** Set your oven to 350°F (175°C) and line a baking sheet with parchment paper. This ensures the bites don't stick and makes for easy cleanup.
2. **Cut the Biscuits into Bite-Sized Pieces:** Open the refrigerated biscuit dough and separate the biscuits. Cut each one into four pieces and gently roll each piece into a small ball.
3. **Coat in Cinnamon Sugar:** In a small bowl, mix granulated sugar and cinnamon until well combined.
4. **Dip each biscuit ball into melted butter,** ensuring it's fully coated. Then, roll it in the cinnamon sugar mixture until every side is covered.
5. **Bake Until Golden Brown:** Place the coated biscuit bites on the prepared baking sheet, leaving space between them. Bake for 10-12 minutes, or until they are golden brown and puffed up.
6. (Pro tip: If you want extra-crispy edges, bake them on a wire rack placed over the baking sheet!)
7. **Make the Glaze (Optional):** While the biscuit bites are baking, whisk together powdered sugar, milk, and vanilla extract in a small bowl until smooth. If you want a thicker glaze, add more powdered sugar. For a thinner drizzle, add a little more milk.
8. **Serve and Enjoy!:** Once the biscuit bites come out of the oven, let them cool for a couple of minutes before drizzling them with glaze. Or, serve the glaze on the side for dipping-because who doesn't love extra sweetness?
9. **Enjoy them warm,** with a hot cup of coffee, tea, or even a glass of milk!

10. My Tips for the Best Cinnamon Sugar Biscuit Bites: Use fresh biscuit dough: While any refrigerated biscuit dough works, I find that flaky biscuits give the best texture.
11. For extra crunch: Bake for an additional 2-3 minutes to get crispier edges.
12. Want even more cinnamon flavor? Add a pinch of cinnamon to the glaze for an extra warm spice kick.
13. Make them ahead: You can prep and coat the bites in cinnamon sugar ahead of time, then bake them fresh when ready.
14. What to Serve with These Biscuit Bites: These sweet little treats are amazing on their own, but if you want to make them part of a larger spread, here are some great ideas:
15. Coffee or lattes: A warm, cinnamon-spiced latte pairs perfectly with these bites.
16. Fruit: Serve with fresh berries or apple slices for a nice balance of flavors.
17. Ice cream: Warm biscuit bites + a scoop of vanilla ice cream? Absolute heaven!
18. FAQs (Because I Know You're Wondering...): Q: Can I use homemade biscuit dough?A: Absolutely! If you have a go-to biscuit dough recipe, feel free to use it. Just make sure to cut the dough into small pieces before baking.
19. Q: How do I store leftovers?A: Store any leftover biscuit bites in an airtight container at room temperature for up to 2 days. You can also refrigerate them for up to 5 days.
20. Q: Can I reheat them?A: Yes! Pop them in the oven at 300°F (150°C) for about 5 minutes or microwave them for 10-15 seconds to warm them up.
21. Q: Can I freeze these?A: Yes! Freeze them in an airtight container for up to 3 months. When ready to eat, just reheat them in the oven or microwave.
22. Final Thoughts: These Cinnamon Sugar Biscuit Bites are the ultimate quick-fix sweet treat. They're warm, fluffy, coated in cinnamon sugar, and ridiculously easy to make. Whether you're serving them as a dessert, breakfast treat, or afternoon snack, they're guaranteed to disappear fast!
23. Try them out and let me know how they turn out! And if you find a new twist-like stuffing them with a little Nutella or caramel before baking-I want to hear all about it.
24. Now, what are you waiting for? It's time to make (and devour) these sweet little bites!

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

Original recipe: <https://chefmaniac.com/golden-buttery-and-coated-in-cinnamon-sugar-these-biscuit-bites-are-irresistible/>