

Apple Fritter Breakfast Casserole: A Sweet and Easy Morning Treat

Apple Fritter Breakfast Casserole



OVEN
350°F

TIME
25-30 min

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INGREDIENTS

1 can (16.3 oz) refrigerated biscuit dough, cut into bite-sized pieces
2 large apples, peeled, cored, and chopped
1/2 cup granulated sugar
1 tablespoon ground cinnamon
1/2 cup butter, melted
For the glaze:
1 cup powdered sugar
2-3 tablespoons milk
1/2 teaspoon vanilla extract

DIRECTIONS

- 1.** Prep: Preheat your oven to 350°F (175°C) and grease a 9x13-inch baking dish.
- 2.** Mix : Cinnamon Sugar: In a small bowl, whisk together the 1/2 cup granulated sugar and 1 tablespoon ground cinnamon.
- 3.** Prepare the : Casserole: Cut the biscuit dough into small, bite-sized pieces. In a large bowl, toss the biscuit pieces with the cinnamon sugar mixture until they are well coated. Add the chopped apples and toss to combine.
- 4.** Assemble and : Bake: Pour the mixture into the prepared baking dish and spread it into an even layer. Drizzle the melted butter evenly over the top of the casserole. Bake for 25-30 minutes, or until the biscuit pieces are golden brown and cooked through and the apples are tender.
- 5.** Make the : Glaze: While the casserole is baking, prepare the glaze. In a small bowl, whisk together the powdered sugar, 2 tablespoons of milk, and vanilla extract until smooth. Add more milk, a teaspoon at a time, until you reach your desired consistency.
- 6.** Serve: Remove the casserole from the oven and let it cool for a few minutes. Drizzle the glaze generously over the top and serve warm.

SWAPS & NOTES

Apples: I like to use a firm, tart apple like Granny Smith to balance the sweetness of the dish.

Honeycrisp or Fuji apples would also work wonderfully.

Biscuit Dough: Canned refrigerated biscuits are a fantastic shortcut.

You can also use canned cinnamon rolls, but be aware it will make

the casserole much sweeter.

TIPS FOR SUCCESS

Grease the Pan Well: This is a sweet and sticky casserole, so make sure your pan is well-greased to prevent it from sticking.

Don't Over-Bake: Keep an eye on the casserole.

You want the biscuit pieces to be golden brown, not burnt.

Let it Cool: Letting the casserole cool for a few minutes before adding the glaze and serving is a good idea.

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

Original recipe: <https://chefmaniac.com/apple-fritter-breakfast-casserole-a-sweet-and-easy-morning-treat/>