

Irresistible Apple Pie Biscuits - A Sweet, Buttery Fall Treat!

Irresistible Apple Pie Biscuits: A Warm Hug in Every Bite!



OVEN
350°F

TIME
30 min

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Recipe Card

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INGREDIENTS

- 2 cups biscuit mix (like Bisquick)
- 1 cup apples, diced (Granny Smith or Honeycrisp work best)
- 1/2 cup granulated sugar
- 1 teaspoon cinnamon
- 1/4 cup butter, melted
- 1/2 cup brown sugar

How to Make Apple Pie Biscuits:

1. Preheat the Oven:

Set your oven to 350°F (175°C).

Line a baking sheet with parchment paper.

2. Mix Dry Ingredients:

In a large mixing bowl, whisk together: Biscuit mix? Granulated sugar? Cinnamon

3. Add the Apples:

Stir in the diced apples, coating them evenly with the dry ingredients.

4. Prepare the Dough:

Pour in the melted butter and stir until the dough comes together.

The dough should be soft but not too sticky-add a little more biscuit mix if needed.

5. Shape the Biscuits:

Scoop spoonfuls of dough and place them on the prepared baking sheet.

Leave about 2 inches of space between each biscuit.

6. Sprinkle with Brown Sugar:

Lightly sprinkle brown sugar on top of each biscuit for a caramelized finish.

7. Bake Until Golden:

Bake for 15-20 minutes, or until the biscuits are lightly golden and cooked through.

8. Cool & Enjoy!:

Let them cool slightly before serving.

Enjoy warm, fresh from the oven-they're best when soft and fluffy inside!

Pro Tips for the Best Apple Pie Biscuits:

Fun Variations to Try:

What to Serve with Apple Pie Biscuits:

FAQs About Apple Pie Biscuits:

A Warm, Comforting Treat for Any Occasion!:

DIRECTIONS

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4. Add the Apples: Stir in the diced apples, coating them evenly with the dry ingredients.
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6. The dough should be soft but not too sticky-add a little more biscuit mix if needed.
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8. Leave about 2 inches of space between each biscuit.
9. Sprinkle with Brown Sugar: Lightly sprinkle brown sugar on top of each biscuit for a caramelized finish.
10. Bake Until Golden: Bake for 15-20 minutes, or until the biscuits are lightly golden and cooked through.
11. Cool & Enjoy!: Let them cool slightly before serving.
12. Enjoy warm, fresh from the oven-they're best when soft and fluffy inside!
13. ? Tip: Drizzle with honey, caramel, or powdered sugar glaze for extra sweetness!
14. Pro Tips for the Best Apple Pie Biscuits: ? Use Tart Apples - Granny Smith apples add a nice balance of sweetness and tartness.? Don't Overmix the Dough - Mix until just combined to keep the biscuits fluffy.? For Extra Moisture - Add a splash of milk or buttermilk if the dough seems too dry.? Serve Warm - These biscuits taste best fresh from the oven!

15. Fun Variations to Try: ? Apple Cinnamon Roll Biscuits - Swirl in cinnamon sugar filling before baking.? Apple Pie Biscuit Cookies - Flatten the dough slightly before baking for a cookie-like texture.? Caramel Apple Biscuits - Drizzle with salted caramel sauce after baking.? Nutty Apple Biscuits - Add chopped pecans or almonds for a crunch.
16. What to Serve with Apple Pie Biscuits: These warm, flaky biscuits pair perfectly with:
17. ? A Hot Cup of Coffee or Chai Latte - For a cozy morning treat.? Vanilla Ice Cream - Transform them into a dessert! ? Warm Honey or Maple Syrup - Drizzled on top for extra sweetness.? A Cold Glass of Milk - Classic and comforting!
18. FAQs About Apple Pie Biscuits: Q: Can I make these biscuits ahead of time?A: Yes! Prepare the dough up to a day in advance, cover, and refrigerate. Bake when ready!
19. Q: How do I store leftovers?A: Store in an airtight container at room temperature for up to 2 days or in the fridge for up to 5 days.
20. Q: Can I freeze these biscuits?A: Yes! Freeze unbaked dough balls for up to 3 months. Bake from frozen-just add 2-3 extra minutes to the bake time.
21. Q: Can I use canned biscuits instead of biscuit mix?A: Absolutely! Use store-bought biscuit dough, flatten slightly, and mix the apple filling separately before assembling.
22. A Warm, Comforting Treat for Any Occasion!: These Irresistible Apple Pie Biscuits are flaky, soft, and bursting with sweet apple cinnamon flavor. Whether you enjoy them for breakfast, brunch, or dessert, they're sure to become a new favorite!
23. Try them out and let me know-what's your favorite way to enjoy apple pie flavors? Drop a comment and share your baking tips! ???

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

Original recipe: <https://chefmaniac.com/irresistible-apple-pie-biscuits-a-sweet-buttery-fall-treat/>