

## Cinnamon-Sugar Blueberry Pie Bombs: Stuffed Sweet Treat Hack

Blueberry Pie Bombs: The Easy, Creamy, Cinnamon-Sugar Treat Everyone Will Rave About



Blueberry Pie Bombs

**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

1 can (16.3 oz) refrigerated biscuit dough (8-count)

1 cup blueberry pie filling (store-bought is perfect!)

4 oz cream cheese, softened

2 tbsp powdered sugar

1 tsp vanilla extract

... cup unsalted butter, melted

1/3 cup granulated sugar

1 tsp ground cinnamon

Swaps and Notes:

**Dough:** Use any brand of refrigerated flaky or homestyle biscuits. Avoid the jumbo size, as they'll be too large.

**Filling:** Feel free to swap the blueberry filling for cherry, apple, or peach pie filling. The cream cheese layer goes well with all of them!

**Cream Cheese:** Make sure your cream cheese is truly softened for a smooth mixture. If it's too cold, it will be lumpy.

**Cinnamon-Sugar Coating:** You can skip the butter and coating entirely for a less sweet finish, but I highly recommend it-it adds a crucial layer of flavor and texture.

### DIRECTIONS

1. Follow these simple steps for perfectly gooey, golden-brown pie bombs.
2. **Step 1: Prep the Cream Cheese Mixture:** In a medium bowl, combine the softened cream cheese, powdered sugar, and vanilla extract. Use a hand mixer or a spoon to beat until the mixture is completely smooth and creamy. Set aside.
3. **Step 2: Prepare the Dough:** Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper or a silicone mat. Separate the biscuit dough into the 8 individual rounds. Gently flatten each round with your hands or a rolling pin until it is a rough 4-inch circle.
4. **Step 3: Fill the Bombs:** Place about 1 teaspoon of the cream cheese mixture in the center of a flattened dough circle. Top the cream cheese with a generous spoonful of blueberry pie filling. Don't overfill, or they'll be hard to seal!
5. **Step 4: Seal and Bake:** Carefully gather the edges of the dough over the filling. Pinch the seams together tightly to create a secure, sealed ball. If you don't seal them well, the filling will ooze out. Place the sealed dough ball seam-side down on the prepared baking sheet. Repeat for the remaining 7 dough balls. Bake for 13-16 minutes, or until they are golden brown and puffed up.
6. **Step 5: Coat with Cinnamon-Sugar:** While the pie bombs are baking, prepare the coating. In a small bowl, whisk together the granulated sugar and ground cinnamon. Once the bombs are out of the oven, immediately brush the tops and sides of the warm treats with the melted butter. Roll each buttered bomb

generously in the cinnamon-sugar mixture until fully coated.

7. Step 6: Serve: Serve the Blueberry Pie Bombs warm. They are absolutely heavenly when they're still gooey and fresh!

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## TIPS FOR SUCCESS

**Don't Skimp on the Seal:** This is the most important step!

If the seal is weak, the filling will escape and burn on the pan.

Pinch every seam until you're sure it's closed.

**Keep Dough Cold:** Work with the biscuit dough quickly.

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

Original recipe: <https://chefmaniac.com/cinnamon-sugar-blueberry-pie-bombs-stuffed-sweet-treat-hack/>