

Easy Caramel Apple Biscuit Bombs with Only 5 Ingredients

? Caramel Apple Biscuit Bombs: The Ultimate 30-Minute Fall Dessert Shortcut



OVEN
375°F

TIME
35 min

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INGREDIENTS

You'll Need This recipe is incredibly minimal, relying on pantry staples and one key refrigerated item. IngredientQuantity

DIRECTIONS

1. Step-by-: Step Instructions
2. Prep : Time:
3. 15 minutes |
4. Cooking : Time:
5. 18 minutes |
6. Total : Time:
7. 33 minutes |
8. Step 1: Prep the Oven and Pan
9. Preheat your oven to 375°F (190°C). Lightly grease a standard 8-cup muffin tin or line it with paper liners. This is essential for easy removal later.
10. Step 2: Cook the Apple Filling
11. In a medium skillet, melt 1 tablespoon of butter over medium heat. Add your finely chopped apples, brown sugar, cinnamon, and a pinch of salt. Cook, stirring occasionally, until the apples are softened and beautifully caramelized, about 5-7 minutes. Remove from the heat and let the mixture cool slightly while you prepare the biscuits.
12. Step 3: Stuff the Biscuits
13. Separate the biscuit dough into individual pieces. Flatten each biscuit gently into a circle-it should be large enough to hold the filling without being too thin. Place a spoonful of the cooked apple mixture in the center of each biscuit circle. Top the apple mixture with one caramel candy.
14. Step 4: Seal and Place
15. Carefully fold the edges of the dough over the filling, meeting them at the top. Pinch the edges tightly to seal the biscuit shut, forming a neat,

sealed ball (the "bomb"). Place each filled biscuit seam-side down into the prepared muffin tin.

16. Step 5: Bake
17. Brush the tops of the biscuits with the 2 tablespoons of melted butter. This helps them achieve that beautiful golden-brown color. Bake for 15-18 minutes, or until the biscuit tops are golden and puffed.
18. Step 6: Finish and Serve
19. Remove the bombs from the oven and allow them to cool in the tin for just a few minutes before transferring them to a wire rack. Drizzle generously with caramel sauce and sprinkle with crushed peanuts before serving.

SWAPS & NOTES

Refrigerated Biscuit Dough 1 (16.3-oz) can (8 count) Use the flaky or homestyle variety.

Caramel Candies 8 pieces Individually wrapped soft caramels (like Kraft or similar).

Butter 1 tablespoon, plus 2 tablespoons melted Used for sautéing the apples and brushing the dough.

Apples 2, finely chopped Granny Smith, Honeycrisp, or Fuji work best.

TIPS FOR SUCCESS

Chop Finely: Make sure your apples are chopped into very small pieces (pea-sized or smaller).

This ensures they cook quickly and you can seal the biscuit dough around them easily.

Seal It Tight: This is the most crucial step!

Pinch the dough edges together completely to prevent the molten caramel from oozing out during baking.

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

Original recipe: <https://chefmaniac.com/easy-caramel-apple-biscuit-bombs-with-only-5-ingredients/>