

## Easy Apple Pie Cinnamon Roll Bake with Cream Cheese Frosting

The Ultimate Apple Pie Cinnamon Roll Casserole: Your New Favorite Comfort Food



**OVEN**  
**350°F**

**TIME**  
**35 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 2 cans refrigerated cinnamon rolls: Look for the standard size (with icing included).
- 4 cups apple pie filling: Two standard cans usually do the trick.
- 1 tsp cinnamon: To amplify the warmth.
- 1/2 tsp nutmeg (optional): For that classic "autumn" spice profile.
- 8 oz cream cheese: Must be fully softened to avoid lumps.
- 1/2 cup powdered sugar: For a touch of sweetness in the cream layer.
- 1 tsp vanilla extract: High-quality extract makes a difference!
- 1 cup whipped topping: This keeps the cream layer light and airy.
- Caramel sauce: For that final, decadent drizzle.

### DIRECTIONS

- 1. Prep the Base:** Preheat your oven to 350°F (175°C). Grease a 9x13-inch baking dish generously with butter or non-stick spray. Open your first can of cinnamon rolls and flatten them out. Press them snugly into the bottom of the dish to form a solid, edge-to-edge crust.
- 2. The Apple Layer:** In a small bowl, toss your apple pie filling with the cinnamon and nutmeg. Spread half of this mixture evenly over the bottom layer of cinnamon rolls. If you love this flavor profile but want something more handheld, check out these caramel apple pie cookies.
- 3. The Creamy Layer:** In a medium mixing bowl, beat the softened cream cheese, powdered sugar, and vanilla until the mixture is ultra-smooth. Using a spatula, gently fold in the whipped topping. This creates a "mousse" effect that stays stable during the bake.
- 4. Build the Layers:** Spread half of your cream mixture over the apples. Repeat the process: add the remaining cinnamon rolls (flattened), the rest of the apple filling, and finally, the remaining cream mixture.
- 5. The Bake:** Slide the dish into the center rack of the oven. Bake for 30-35 minutes. You are looking for the top to turn a beautiful golden brown and for the edges to be bubbling with caramel-colored goodness. The center should still have a slight jiggle.
- 6. Finish and Serve:** Let the casserole rest for at least 10-15 minutes. This is crucial for the layers to set so you don't end up with a (delicious) puddle. Drizzle the reserved icing from the cinnamon roll cans and a heavy-handed swirl of caramel sauce over the top before slicing.

## SWAPS & NOTES

**The Apple Swap:** If you prefer a less sweet version, you can sauté 4-5 Granny Smith apples in butter and brown sugar until soft, then use those in place of the canned filling.

**Nutty Upgrade:** For added texture, sprinkle ½ cup of chopped pecans or walnuts between the layers.

**Dairy-Free:** You can use plant-based cream cheese and whipped topping, though the bake time may vary slightly.

### TIPS FOR SUCCESS

**Room Temp is Key:** I cannot stress this enough-cold cream cheese will result in a "polka-dot" look of white lumps.

**Flatten the Rolls:** Use a rolling pin or the palm of your hand to get the rolls thin.

This ensures they cook through and don't stay "doughy" in the middle.

**Don't Overbake:** The residual heat will continue to cook the dough once it's out of the oven.

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

Original recipe: <https://chefmaniac.com/easy-apple-pie-cinnamon-roll-bake-with-cream-cheese-frosting/>