

Goosey Apple Pie Biscuits with Vanilla Glaze (Ready in 30 Minutes!)

Apple Pie Biscuits - Sweet, Goosey, and Impossible to Resist



OVEN
350°F

TIME
30 min

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INGREDIENTS

- 1 can refrigerated biscuits (8-count)
- 1 can apple pie filling
- $\frac{1}{2}$ cup melted butter
- $\frac{1}{2}$ cup brown sugar
- 1 tablespoon cinnamon
- 1 cup powdered sugar
- 2-3 tablespoons milk (for glaze)
- $\frac{1}{2}$ teaspoon vanilla extract (optional)

DIRECTIONS

- 1.** Preheat and Prep: Preheat your oven to 350°F. Lightly grease a baking dish.
- 2.** Flatten the Biscuits: Separate the biscuits and flatten each one slightly with your hands or a rolling pin.
- 3.** Fill with Apples: Spoon a generous amount of apple pie filling into the center of each biscuit.
- 4.** Seal and Arrange: Fold the edges up and pinch to seal, forming a stuffed biscuit ball. Place seam-side down in the baking dish.
- 5.** Cinnamon Sugar Coating: Mix brown sugar and cinnamon together. Brush biscuits with melted butter and sprinkle generously with the cinnamon sugar mixture.
- 6.** Bake: Bake for 20-25 minutes, or until golden brown and cooked through.
- 7.** Make the Glaze: Whisk powdered sugar, milk, and vanilla until smooth. Drizzle over warm biscuits before serving.

SWAPS & NOTES

Fresh apples: If you prefer, cook diced apples with butter, sugar, and cinnamon until tender instead of using canned filling.

Spice it up: Add nutmeg or apple pie spice for deeper flavor.

Caramel twist: Drizzle caramel sauce over the top before serving.

Crispy edges: Bake in a cast-iron skillet for beautifully caramelized bottoms.

TIPS FOR SUCCESS

Don't overfill the biscuits or they may burst open while baking.

Chop large apple slices into smaller pieces for easier stuffing.

Serve warm for maximum gooey goodness.

Let them cool slightly before glazing to prevent the icing from melting completely.

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

Original recipe: <https://chefmaniac.com/goeey-apple-pie-biscuits-with-vanilla-glaze-ready-in-30-minutes/>