

Apple Pie with Crescent Rolls Is the Easiest Cozy Dessert I Keep Making

Apple Pie with Crescent Rolls



OVEN
375°F

TIME
15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

2 cans refrigerated crescent roll dough
2 medium apples, peeled and diced
1/3 cup brown sugar
2 tablespoons granulated sugar
1 teaspoon ground cinnamon
1/4 teaspoon nutmeg, optional
1 tablespoon all-purpose flour
2 tablespoons butter
1 teaspoon vanilla extract
Optional Topping:
2 tablespoons melted butter
1/2 teaspoon cinnamon

DIRECTIONS

1. Preheat your oven to 375°F and lightly grease a baking dish or line a baking sheet with parchment paper.
2. In a skillet over medium heat, melt the butter.
3. Add the diced apples, brown sugar, granulated sugar, cinnamon, nutmeg if using, and flour.
4. Cook for 5 to 7 minutes, stirring often, until the apples begin to soften and the mixture looks glossy.
5. Remove from the heat and stir in the vanilla extract. Let the filling cool slightly.
6. Unroll the crescent dough and separate it into triangles.
7. Spoon a small amount of apple filling onto the wide end of each triangle.
8. Roll them up carefully, starting at the wide end and tucking the filling inside as best you can.
9. Arrange the filled crescent rolls in the prepared baking dish or on the baking sheet.
10. If using the topping, brush the rolls with melted butter and sprinkle with cinnamon sugar.
11. Bake for 12 to 15 minutes, or until the crescent rolls are puffed and deeply golden.
12. Let cool for a few minutes before serving warm.

SWAPS & NOTES

Firm apples like Granny Smith, Honeycrisp, or Fuji work especially well here because they hold their shape while baking and bring the right balance of sweetness and tartness.

If you prefer a softer filling, you can cook the apples a little longer on the stovetop before assembling.

Brown sugar gives the filling a deeper caramel-like flavor, while cinnamon brings the classic apple pie warmth.

A pinch of nutmeg is optional, but it does add a little extra

cozy depth.

TIPS FOR SUCCESS

A little filling goes a long way, and using too much can make the dough harder to roll and more likely to leak while baking.

Let the apple filling cool slightly before assembling.

Very hot filling can soften the dough too much, which makes it harder to work with cleanly.

If a little filling peeks out during baking, do not worry.

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

Original recipe: <https://chefmaniac.com/apple-pie-with-crescent-rolls-is-the-easiest-cozy-dessert-i-keep-making/>