

Foodnity Recipes

Simple Caramel Apple Pie Bombs

20 min Prep time	**25 min** Cook time	**45 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- ▢ 2 cups all-purpose flour
- ▢ 1 tsp salt
- ▢ 1 cup cold unsalted butter, cubed
- ▢ ¼ cup ice water
- ▢ 3 large Granny Smith apples, peeled and diced
- ▢ ¼ cup brown sugar
- ▢ 1 tsp ground cinnamon
- ▢ ¼ tsp ground nutmeg
- ▢ ¼ cup caramel sauce, warmed
- ▢ 1 egg, beaten (for egg wash)

For the Caramel Drizzle

- ▢ ½ cup caramel sauce
- ▢ 1 tbsp unsalted butter

Instructions

1. In a large bowl combine flour and salt. Add cold butter and, using a pastry cutter, blend until the mixture resembles coarse crumbs.
2. Gradually drizzle ice water, stirring gently until the dough just comes together. Form into a disk, wrap in plastic, and chill for 30 minutes.
3. While the dough chills, melt butter in a skillet over medium heat. Add apples, brown sugar, cinnamon, and nutmeg; cook until softened and fragrant, about 5-7 minutes. Set aside to cool.
4. Preheat oven to 375°F (190°C). Roll the chilled dough on a lightly floured surface to about ¼-inch thickness and cut into circles roughly 3 inches wide.
5. Place dough circles into a greased muffin tin, pressing gently to form shallow cups.
6. Spoon a portion of the apple mixture into each cup, then drizzle a teaspoon of warm caramel sauce over the filling.
7. Brush the exposed edges with egg wash. Bake for 20-22 minutes, or until the crust turns golden brown.
8. While the bombs cool, melt the remaining caramel sauce with butter. Drizzle over each bomb for a glossy finish.

Nutrition per serving

210 kcal	2 g	24 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels dry, add a little more ice water, one teaspoon at a time.
- For extra crunch, sprinkle a pinch of coarse sea salt on the crust before baking.
- Feel free to add a splash of vanilla extract to the apple mixture for a deeper flavor.