



Long Livo

Caramel Apple Pie Bombs – Simple Dessert

20 min

Prep time

12

Servings

25 min

Cook time

Medium

Difficulty

45 min

Total time

American

Cuisine

Ingredients

Crust

- ☐ 2 cups all-purpose flour
- ☐ 1/2 tsp salt
- ☐ 1/2 cup unsalted butter, chilled and cubed
- ☐ 4–5 tbsp ice water

Filling

- ☐ 3 medium apples, peeled and diced
- ☐ 2 tbsp unsalted butter

- ☐ 1/4 cup brown sugar
- ☐ 1 tsp cinnamon
- ☐ 1/4 tsp nutmeg
- ☐ 1 tbsp lemon juice
- ☐ 1/4 cup caramel sauce

Finish

- ☐ 1 egg, beaten (for egg wash)
- ☐ 1 tbsp granulated sugar (for topping)

Instructions

- 1 Combine flour and salt in a bowl; cut in the chilled butter until the mixture resembles coarse crumbs. Add ice water a tablespoon at a time, stirring until the dough just comes together. Form into a disk, wrap, and chill for 30 minutes.
- 2 While the dough rests, melt butter in a skillet over medium heat. Add the diced apples, brown sugar, cinnamon, nutmeg, and lemon juice. Cook, stirring occasionally, until the apples soften but still hold a bite, about 5-7 minutes. Remove from heat and let cool slightly.
- 3 Preheat oven to 375°F (190°C). Roll the chilled dough on a lightly floured surface to about 1/8-inch thickness. Using a small round cutter (about 2 inches), cut circles and gently press each into a mini-muffin tin, forming little cups.
- 4 Spoon a small amount of the cooked apple mixture into each crust cup, then drizzle a teaspoon of caramel sauce on top. Brush the edges with beaten egg and sprinkle with granulated sugar.
- 5 Bake for 15-18 minutes, until the crust is golden and the caramel is bubbling. Let cool in the tin for 2 minutes, then transfer to a wire rack.

Nutrition per serving

180 kcal

Calories

2 g

Protein

26 g

Carbs

8 g

Fat

Tips & notes

- If the crust sticks, lightly flour your hands and the rolling surface.
- For extra caramel depth, warm the sauce gently before drizzling.
- These bombs are best enjoyed warm; the caramel hardens as it cools.