

Plate Dream

Simple Caramel Apple Pie Bombs Recipe

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

Ingredients

Main Ingredients

- [ ] 2 large apples, peeled and diced
- [ ] 1/2 cup caramel sauce
- [ ] 1 cup all-purpose flour
- [ ] 1/2 cup unsalted butter, chilled and cubed
- [ ] 2 tbsp brown sugar
- [ ] 1 tsp cinnamon
- [ ] 1/4 tsp nutmeg
- [ ] 1 tbsp lemon juice
- [ ] 1 egg, beaten (for egg wash)
- [ ] 2 tbsp granulated sugar (for topping)

Instructions

1. Preheat the oven to 375°F (190°C) and line a baking sheet with parchment.
2. In a bowl, combine diced apples, lemon juice, cinnamon, nutmeg, and brown sugar; set aside.
3. In another bowl, blend flour and chilled butter until crumbly, then press into a flat disc and chill for 10 minutes.
4. Roll the dough thin, cut out 3-inch circles, and place a spoonful of apple mixture in the center of each.
5. Drizzle a teaspoon of caramel sauce over the apple filling, then fold the dough over to form a bomb, sealing the edges with a fork.
6. Brush each bomb with beaten egg, sprinkle with granulated sugar, and bake for 20-22 minutes until golden.
7. Allow to cool slightly, then drizzle any remaining caramel sauce on top and serve warm.

Nutrition per serving

210 kcal	2 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a softer center, reduce baking time by a minute.
- For extra crunch, add a pinch of toasted oats to the crust.
- A little extra caramel drizzle after baking elevates the flavor.