

Choco Fever Dream

Caramel Apple Crisp Bites – Mini Dessert Recipe

15 min Prep time	**20 min** Cook time	**35 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 3 medium apples, cored and diced
- [ ] 1/2 cup caramel sauce
- [ ] 1 cup rolled oats
- [ ] 1/4 cup all-purpose flour
- [ ] 3 tbsp cold butter, diced
- [ ] 2 tbsp brown sugar
- [ ] 1 tsp ground cinnamon
- [ ] 1/4 tsp ground nutmeg
- [ ] 1 tbsp lemon juice
- [ ] Pinch of salt

Instructions

1. Preheat the oven to 350°F (175°C) and grease a mini-muffin pan.
2. In a bowl, toss the diced apples with lemon juice, then stir in the caramel sauce until evenly coated.
3. Divide the apple-caramel mixture among the pan cavities, pressing down gently.
4. Combine oats, flour, brown sugar, cinnamon, nutmeg, and salt; cut in the cold butter until the mixture resembles coarse crumbs.
5. Sprinkle the oat topping over each apple mound, then bake for 18-20 minutes until the topping is golden and crisp.
6. Allow to cool a few minutes, drizzle any remaining caramel on top, and serve warm or at room temperature.

Nutrition per serving

120 kcal	1 g	17 g	6 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra caramel shine, brush the bites with a thin layer of warm caramel after baking.
- If you prefer a softer topping, reduce the baking time by two minutes.
- These bites freeze well; reheat in a 300°F oven for 5 minutes before serving.