

Choco Fever Dream

Caramel Apple Pie Bombs – Simple Dessert

20 min Prep time	**25 min** Cook time	**45 min** Total time
12 Servings	**Medium** Difficulty	**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	2 g	26 g	8 g
Calories	Protein	Carbs	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.