



Apple Pie Biscuits

Description

Apple pie biscuits have always been my go-to recipe for weekend breakfast. Family friends always come over, and I make delicious breakfast treats.

Ingredients

- 8 frozen or easy cream biscuits
- Butter half cup Melt it in the microwave
- Light brown sugar half cup
- 1 can of apple pie filling 21 oz
- Vanilla essence 2 tsp
- Nutmeg ½ tsp
- Walnut or pecans 1 cup Optional

For the glaze:

- Powdered sugar half cup
- Cream 3 tbsp

Instructions

1. Preheat the oven to 375 degrees F. Now prepare your cast iron skillet by brushing the melted butter on every side and bottom.
2. Mix the brown sugar, cinnamon, and nutmeg in a bowl. Dip the biscuit in the melted butter and coat the sides with the sugar mixture.
3. On the top of the biscuits, add the apple pie filling and arrange it with the help of a spoon.
4. Add more butter on the top and bake it for 32-35 minutes until the biscuits are puffy.
5. Prepare the glaze and add it to the prepared biscuits.

6. You can always prepare more glaze using the recipe 2x or 3x because you will love it. Serve the prepared apple pie biscuits immediately hot and fresh from the oven.

Notes

- You can always prepare your apple pie filling at home. When the apples are in season, you should make your topping.
- For this recipe, you can also use canned buttermilk biscuits, and they will taste perfect. The baking time depends on the dough's thickness, so you do not have to worry about it.
- For extra flavor, you can serve this recipe with a scoop of vanilla on top of the biscuits.
- It is a Southern-style recipe perfect for traditional breakfast and brunch.

Category

1. Oven Recipes

Date Created

24/04/2025

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