

Treasure Barrel

Caramel Apple Pie Bombs

Tiny pastries filled with caramel and spiced apples, baked to golden perfection.

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

Ingredients

Main Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1/2 cup cold unsalted butter, cubed
- [ ] 1/4 cup ice water
- [ ] 3 large apples, peeled and diced
- [ ] 1/4 cup brown sugar
- [ ] 1 tsp ground cinnamon
- [ ] 1/4 tsp ground nutmeg
- [ ] 2 tbsp lemon juice
- [ ] 1/2 cup caramel sauce
- [ ] 1 egg, beaten (for wash)
- [ ] Pinch of sea salt

Instructions

1. In a bowl, combine flour and butter; rub together until the mixture resembles coarse crumbs. Add ice water a tablespoon at a time, mixing until the dough forms. Wrap and chill for 15 minutes.
2. Meanwhile, toss diced apples with lemon juice, brown sugar, cinnamon, nutmeg, and a pinch of salt. Cook over medium heat for 5-6 minutes until softened but still holding shape.
3. Roll the chilled dough on a lightly floured surface to about 1/8-inch thickness. Cut circles (about 3-inch diameter). Place a spoonful of apple mixture in the center of each, drizzle with caramel, then fold the dough over and seal the edges.
4. Transfer the assembled bombs to a parchment-lined sheet, brush with egg wash, and bake at 375°F (190°C) for 18-20 minutes, until golden. Let cool slightly, then drizzle extra caramel on top before serving.

Nutrition per serving

280 kcal	3 g	38 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough becomes too soft, return it to the fridge for a few minutes.
- A light sprinkle of flaky sea salt enhances the caramel's sweetness.
- For extra crunch, toast the cinnamon-spiced apple mixture briefly before filling.