

Helergon Kitchen

Caramel Apple Pie Bombs – Simple Sweet Treat

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

Ingredients

Main Ingredients

- [ ] 2 large apples, peeled, cored, and diced
- [ ] 1 sheet refrigerated pie crust dough (about 1 lb)
- [ ] 1/3 cup caramel sauce
- [ ] 1 tbsp lemon juice
- [ ] 1 tsp ground cinnamon
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp butter, melted (for brushing)
- [ ] 2 tbsp coarse sugar (optional topping)

For the Caramel

- [ ] 1/4 cup butter
- [ ] 1/4 cup brown sugar
- [ ] 2 tbsp heavy cream
- [ ] Pinch of sea salt

Instructions

1. In a skillet, melt 1 tbsp butter, add diced apples, lemon juice, cinnamon, and a pinch of salt; cook until just tender, about 5 minutes.
2. Stir in caramel sauce, vanilla, and let the mixture glaze, another 2 minutes. Remove from heat and let cool slightly.
3. Roll the pie dough on a lightly floured surface to about 1/8-inch thickness. Cut into 4-inch circles using a cutter.
4. Place a teaspoon of the apple-caramel filling in the center of each dough circle, fold over, and seal edges with a fork.
5. Brush each bomb with melted butter, sprinkle with coarse sugar, and bake on a parchment-lined sheet at 375°F (190°C) for 12-15 minutes until golden.

Nutrition per serving

210 kcal	2 g	30 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough cracks, gently press the edges together with your fingertips.
- For extra caramel flavor, drizzle a light stream over the bombs before baking.
- Allow the bombs to cool on a wire rack for a few minutes to set the caramel.