

Zucchini Bread Recipes

Simple Caramel Apple Pie Bombs Recipe

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

Ingredients

Filling

- [ ] 3 cups apples, peeled and diced
- [ ] 1/4 cup brown sugar
- [ ] 1 tsp cinnamon
- [ ] 1/4 tsp nutmeg
- [ ] 2 tbsp lemon juice
- [ ] 1/3 cup caramel sauce

Pastry

- [ ] 1 package frozen puff pastry sheets, thawed
- [ ] 1 egg, beaten (for egg wash)
- [ ] Pinch of flaky sea salt (optional)

Instructions

1. Preheat the oven to 400°F (200°C) and line a baking sheet with parchment paper.



2. In a bowl, toss the diced apples with lemon juice, brown sugar, cinnamon, and nutmeg; let them sit while you roll out the puff pastry.



3. Cut the pastry into 4-inch squares, place a spoonful of apple mixture in the center, drizzle a drizzle of caramel sauce, then fold over and seal the edges with a fork.



4. Brush each bomb with beaten egg, sprinkle with sea salt if desired, and bake for 15-18 minutes until golden and puffed.



5 Remove from oven, let cool a minute, then drizzle an extra swirl of warm caramel on top before serving.



Nutrition per serving

210 kcal	2 g	28 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the pastry edges brown too quickly, cover with foil halfway through baking.
- For extra crunch, sprinkle toasted pecans over the tops before serving.
- A light dusting of powdered sugar adds a festive finish.