



Ingredients



1 cup apple pie filling
1 can Grands canned biscuits
½ cup butter
¾ cup sugar
3 teaspoons ground cinnamon

Air Fryer Churro Apple Pie Bombs

MOM
fueling
HUNGRY
BOYS

Instructions

- Cut pie filling into small pieces using a knife and a fork.
- Separate biscuits and pull each into 2 layers and place on a clean surface. Roll to about a 4 inch circle with a rolling pin or flatten with your fingers.
- Preheat air fryer to 350° for 5 minutes.
- Spoon filling into each dough and pull sides together and pinch to seal. Roll into balls.
- Place apple pie bombs into air fryer basket about 2 inches apart, cooking in batches depending on how many you can fit into your basket. Cook for 8 minutes or until golden brown.
- While the first batch bakes, melt the butter.
- In a medium size bowl mix sugar and cinnamon.
- Dip cooked apple pie bombs into melted butter on all sides, letting excess drip off.
- Roll into cinnamon sugar mixture and place on a wire rack.
- Repeat with remaining ingredients.
- Serve immediately or at room temperature.

NOTES

- If you have a convection oven use the same directions as the air fryer, preheating oven before baking. For a conventional oven: preheat to 375° and increase baking time to 15- 17 minutes, or until cooked through.

- Best if consumed within a few hours. Leftovers can be stored in a covered container in the refrigerator for 1- 2 days. Reheat in a 300° air fryer for about 2 minutes.