Baked Recipes That Use Apples

Apples are in season in the fall, but also readily available in the winter season. This makes them the perfect fruit to put in your pies, cooking, and other baked desserts. Here are some delicious baked goods to make by using apples as a main component.

**Apple Cinnamon Bake**

This dessert is a simple way to create a baked apple dessert with minimal ingredients. When it is done, it is served with a big spoon and the dish itself can be for a breakfast, snack, or a dessert. All you are going to do is layer the pan with cinnamon rolls with icing that comes in the can, then add sliced apples, butter, cream cheese, milk, and powdered sugar.

**Salted Caramel Apple Mini Pies**

If you want to serve apple pie dessert at a small party or just to your family, you can make mini pies that are meant for each individual instead of baking one big pie. These small pies are also known as hand pies. Instead of going with a traditional apple pie, why not get fancy with a salted caramel apple pie? These are perfect for the fall and winter holidays when these flavors are the most popular. You will make the dough with simple ingredients, including baking powder, flour, salt, butter, and sour cream. The filling has diced apples, cinnamon, sugar, lemon juice, flour, sea salt, and soft caramels that are melted.

**Apple Cheesecake Dessert**

Another excellent dessert that uses apples are these bars that are made to be a combination between apple crumble and cheesecake. For the crust, you can either use graham crackers or Nilla Wafer cookies, depending on which you prefer. You can even combine this for a delicious taste. The cheesecake filling will include traditional cheesecake ingredients including sugar, vanilla, sour cream, and cream cheese. You will then add chopped apples and cinnamon, along with topping made with brown sugar, flour, oats, and butter.

**Apple Pie Bites**

If you want to make a super simple recipe that is baked with apples, try these apple pie bites. They are made with crescent rolls that come in the can so that you aren’t doing a lot of prep work. All you are going to do is combine butter, sugar, cinnamon, apples, and chopped nuts and put the filling inside each individual crescent roll. Roll them up as you normally would and bake according to the package’s instructions.