

# Peach Pie Cruffins You Need to Try Right Now

Peach pie cruffins are the perfect balance of flaky pastry and sweet summer fruit, making them a go-to for Soulful Flavors and Honest Cooking. Inspired by a classic croissant muffin recipe, these swirled beauties are stuffed with juicy peach filling and baked golden in a muffin tin.

Whether you're planning brunch or need a quick treat, this peach preserves pastry delivers buttery layers with a nostalgic twist. It's one of those recipes that looks bakery-fancy but comes together effortlessly. From my kitchen to yours, here's how I make these peach pie cruffins that hit every note, Crispy, tender, fruity, and unforgettable.

## What are Peach Pie Cruffins?

Peach pie cruffins are flaky pastries shaped like muffins, made by rolling crescent or croissant dough with peach preserves or filling, then baked in a muffin tin until golden and crisp. This simple, brunch-ready treat combines the buttery layers of croissant dough with the sweet, fruity flavor of peach pie. Ideal for summer breakfasts, dessert spreads, or quick bakery-style snacks at home.

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# My Soulful Introduction to Peach Pie Cruffins

## A Brooklyn Morning, a Can of Peaches, and a Muffin Tin

I still remember the first time I made peach pie cruffins. It was a sticky summer morning in Brooklyn, and I had leftover crescent dough from the night before. I wasn't chasing perfection, just something simple that captured soulful flavors.

With peach preserves in the fridge and a muffin tin ready, I gave it a try. Swirling that jammy filling into flaky dough felt like coming home. When those peach pie cruffins came out of the oven crisp, golden, and sticky sweet, I knew this was honest cooking at its best.

## That batch disappeared before it even cooled.

### Why Peach Pie Cruffins Work

Peach pie cruffins are a wonderful mix of pastry classics. You get the height and richness of a croissant muffin recipe combined with the sweet, familiar flavor of peach preserves pastry. Baked to perfection, the edges become crisp while the center remains soft, soaking up the peach filling beautifully. It's indulgent yet so easy to make.

The best part? They look stunning but don't require complicated steps. A quick roll, slice, and twist, and you have a brunch-worthy showstopper. These peach pie cruffins are sweet, flaky, and made for sharing.

If you love breakfast pastries that feel homemade but taste bakery fancy, try [my Ice Cream Chocolate Vanilla and Strawberry Magic](#) too. It's a weekend favorite in my kitchen.

There's no better way to bring soulful flavors to your table than with a warm batch of peach pie cruffins made from honest cooking and a touch of creative spirit.

Stack of golden Peach Pie Cruffins on a blue plate

## Peach Pie Cruffins: 5 Secrets for Flaky Breakfast Joy

No reviews

- Author: [Aaron recipes](#)
- Total Time: [30 minutes](#)
- Yield: [6 cruffins 1x](#)
- Diet: [Vegetarian](#)

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## Description

These peach pie cruffins are flaky, fruity, and unforgettable, Perfect for weekend brunch or sweet cravings. Built with crescent dough and swirled peach preserves, they bake into golden spirals with gooey centers and crisp edges. A true Easy fruit danish alternative that brings Soulful Flavors and Honest Cooking into every bite.

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## Ingredients

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- ☐ 1 can crescent dough sheet or puff pastry
  - ☐ 1/2 cup peach preserves
  - ☐ 1/2 fresh peach, thinly sliced (optional)
  - ☐ 1/2 tsp ground cinnamon (optional)
  - ☐ 1 tsp lemon zest (optional)
  - ☐ Butter, for brushing
  - ☐ Flour, for dusting
  - ☐ Powdered sugar, for garnish
  - ☐ Cooking spray or muffin liners
  - ☐ Cook Mode Prevent your screen from going dark
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## Instructions

1. Preheat oven to 375°F. Lightly grease a muffin tin or line with paper liners.
2. Unroll crescent dough on a floured surface. Spread peach preserves evenly across the surface.
3. Optional: Layer fresh peach slices and sprinkle cinnamon and lemon zest on top.
4. Roll the dough tightly from one end into a log. Slice the log in half lengthwise to expose layers.  
Rolled and twisted dough filled with peach jam
5. Twist each strip gently and roll into a spiral, placing each into a muffin cup.
6. Brush tops with melted butter.

7. Bake for 18–22 minutes until golden and bubbling at the edges.

Unbaked Peach Pie Cruffins arranged in muffin tins

8. Cool 5 minutes in tin, then transfer to a wire rack. Dust with powdered sugar and serve.

## Notes

Use canned or homemade preserves. Avoid overfilling to prevent sogginess.

Best enjoyed warm. Store in an airtight container for up to 3 days or freeze individually.

Reheat at 300°F for 8–10 minutes to restore crispness.

- Prep Time: 10 minutes
- Cook Time: 20 minutes
- Category: Dessert
- Method: Baking
- Cuisine: American

## Nutrition

- **Serving Size:** 1 cruffin
- **Calories:** 248
- **Sugar:** 12g
- **Sodium:** 210mg
- **Fat:** 13g
- **Saturated Fat:** 6g
- **Unsaturated Fat:** 6g
- **Trans Fat:** 0g
- **Carbohydrates:** 28g
- **Fiber:** 1g
- **Protein:** 3g
- **Cholesterol:** 12mg

Did you make this recipe?

Share a photo and tag us—we can't wait to see what you've made!

## Layers that Matter in Peach Pie Cruffins

### Crescent Dough and the Magic of Roll and Twist

There's something deeply personal about working with dough. I didn't learn in culinary school; I learned by making mistakes in small kitchens. When I discovered peach pie cruffins, I found a new

favorite. Crescent dough makes it simple even for beginners to create beautiful layers with a tender bite.

You roll it out, spread a thin layer of peach preserves, then roll again. Slice, twist, and place in muffin tins. The result is a dessert that looks bakery fancy but made with your own hands and intention.

Unlike quick pastries with canned dough, this one lets you build texture. The dough puffs in the oven, trapping juicy peach sweetness inside. It's a dessert that feels like a project without the stress.

## Getting That Iconic Swirl

What makes peach pie cruffins special is their swirl. It's not just for show. The exposed edges crisp beautifully while the centers stay soft. A warm muffin with crisp edges and a soft gooey center? Yes please.

Glazed Peach Pie Cruffins with caramelized swirl tops

If you enjoy cinnamon peach cruffins, dust with cinnamon sugar before baking for a crackly spiced caramel crust.

Looking for another summer fruit bake? Try my [Mango Fruity Recipe](#) Homemade Sunshine. It's light, juicy, and layered just like these cruffins.

Every time I bake peach pie cruffins, I'm reminded that baking doesn't have to be complicated. It just has to be yours.

## Perfectly Baked Peach Pie Cruffins

### Bake Time and That Golden Top

Timing is everything with this recipe. Bake too short and they'll be doughy; too long and the soft center disappears. I preheat to 375 degrees Fahrenheit and bake 18 to 22 minutes. When the tops turn golden and peach juice bubbles at the edges, they're ready.

No thermometer needed just watch for color and smell. The aroma fills your kitchen and tells you it's time. These aren't just swirled peach muffins; they're layered pastries that puff and crisp perfectly.

Let them cool a bit in the tin. Then lift gently and hear the dough softly pull apart. It's music to any baker's ears.

### Glazing or Keeping It Simple

Some glaze their peach pie cruffins with thinned peach jam or powdered sugar drizzle. Your call. I like them plain warm with a soft center and crisp edges.

If you want a brunch vibe, pair them with black coffee or cold brew. The flaky fruitiness balances rich coffee perfectly. These feel more like bakery style breakfast pastries than just treats.

For another crowd pleaser, check out my [Matcha Tea Macarons](#). It's bold, rich, and sure to impress.

This is the third and final time I'll say it: peach pie cruffins are where Soulful Flavors and Honest Cooking meet the kind of food that tells a story before you take a bite.

## Filling Options for Peach Pie Cruffins

### Classic Peach and Beyond

Although they're called peach pie cruffins, the fun part is experimenting with the filling. Canned peach pie filling works fine, but I usually prefer a mix of peach preserves with a few fresh slices. It keeps the filling sweet without becoming too watery. A bit of lemon zest lifts and brightens the entire flavor.

Try swirling in cream cheese or almond paste for a richer center. I once made them with raspberry-peach jam, and they vanished fast. If you love glazed peach muffins, this recipe gives that sticky-top finish without needing icing.

### Add Texture Without Overcomplicating

Peach pie cruffins are already flaky and sweet, but a sprinkle of chopped nuts or rolled oats adds a lovely texture. Just don't add too much, or the dough won't rise into those tall, beautiful spirals.

Looking for a smooth, fruity side? My [Mango Chia Pudding](#) has a creamy texture that pairs perfectly with these crisp pastries. It's a light, tropical complement to the warmth of the cruffins.

If you love brunch-friendly muffins, think of these as your centerpiece. The filling makes them comforting, while the crisp layers deliver bakery-quality texture without fuss. This treat impresses without demanding perfection.

Whatever filling you choose for your peach pie cruffins, remember to taste as you go. Trust your senses. They won't let you down.

## Storing and Serving Peach Pie Cruffins

### Storing Them the Right Way

Peach pie cruffins stay fresh for a few days if you don't eat them all immediately. I store mine in an airtight container at room temperature for up to three days. If it's warm or extra juicy, refrigeration helps them last longer.

They freeze well too. Wrap each cruffin tightly in plastic wrap and place in a freezer safe bag. Reheat in a 300 degree oven for 8 to 10 minutes, and they'll be almost as crisp and tender as fresh. For freezing tips, see my [Dubai Chocolate Tiramisu](#) Recipe, where chilling makes all the difference.

### How to Serve Them Like a Pro

Dress up your peach pie cruffins however you like. A dusting of powdered sugar looks beautiful. To add a glossy finish, heat peach jam with a little water and brush it over. That gives a bakery-style

glaze finish.

Baked Peach Pie Cruffins golden and puffed in muffin pan

They're perfect with tea or coffee and taste best warm. Since you layered them carefully, they feel special, Like a treat from a patisserie, not just your kitchen.

If you want a summer fruit breakfast that's easy and impressive, these cruffins are the answer. Simple to serve, fun to eat, and always the first to disappear at the table.

## Customizing Your Peach Pie Cruffins

### Add Your Own Signature Touch

What I love most about peach pie cruffins is how open they are to creativity. Once you master the rolling, slicing, and twisting, you can really make them your own. Swap out the preserves, add a pinch of spice, or toss in textures that surprise with every bite.

A little cardamom or nutmeg can take the flavor in a fresh direction. Want floral notes? Orange blossom or rosewater in the filling brings a delicate touch. These aren't just sweet crescent roll pastries they're a blank canvas for your own creative spin.

This kind of flexibility is what makes a recipe truly yours.

### Turn Them into a Seasonal Staple

Peach pie cruffins may scream summer, but they work for every season. In fall, swap in apple butter or spiced pumpkin. Spring calls for strawberry rhubarb or lemon curd. The rich buttery dough pairs perfectly with many different fillings.

For something elegant alongside, try my [Crepe Cake Tiramisu](#). It is rich, creamy, and layered just like these cruffins.

I didn't grow up working with laminated dough, but now it's my favorite weekend ritual. These cruffins give me a reason to slow down, experiment, and trust my instincts. Once you get your hands in the dough, you'll understand why.

This is what baking is meant to feel like. No rules, just rhythm and flavor.

## When to Serve Peach Pie Cruffins

### Brunch, Dessert, or Anytime Magic

The first time I brought peach pie cruffins to a pop-up brunch, people took one to try and came back for more. They're the ideal flaky fruit-filled treat you can take anywhere.

Serve them warm at brunch with whipped butter or cream cheese. Or serve them as dessert topped with honey and fresh mint. Whether it's a casual breakfast or a special event, they always steal the show.

Consider them the perfect brunch-ready muffin recipe with a bakery-style finish.

## Elevate the Experience with a Pairing

For balance serve peach pie cruffins with fresh berries herbal tea or sparkling wine. Their mild sweetness and tender texture make them easy to pair. A touch of sliced almonds or cinnamon sugar gives a charming café-style finish.

For a full summer vibe, try my [Chocolate Brownie Tiramisu](#). It's creamy and cool to complement the warm flaky cruffins.

Hosting friends or a brunch? Line your table with pastries, fresh fruit, and chilled drinks. Let these peach pie cruffins be the star. They'll look bakery-made, but only you will know they came from crescent dough and your hands.

Freshly baked cruffins in pan with golden crust

Simple, flaky, and unforgettable.

## Conclusion: The Layers That Stay With You

When I first started making peach pie cruffins, I was chasing flavor, Something flaky, warm, and fruity that reminded me of Sunday mornings with my abuela. Over time, this recipe became more than that. It's now the go-to when I want people to slow down, take a bite, and savor the moment.

Whether you're baking for brunch, gifting a batch, or sneaking a warm one from the tray, peach pie cruffins always deliver. The swirl, the golden crisp, the juicy peach center, It all works because it's simple and comforting. The dough is flexible the steps simple and the result? Pure magic every time.

If you're looking for an easy yet impressive bake to add to your routine I truly recommend this. It's more than a crescent roll dessert it's a chance to make something memorable from the everyday. No need for pastry chef skills just heart heat and quality preserves.

For more joyful baking, try my [Limoncello Tiramisu Recipe](#). It's zesty, light, and pairs perfectly with these cruffins.

Peach pie cruffins are flaky, sweet, and endlessly versatile. What makes them special is the tiny story held in each bite. Thank you for baking with me from my kitchen to yours.

If you enjoyed making these peach pie cruffins with me, come hang out where I share even more flavor-packed ideas. On [Pinterest](#), I post weekly inspiration boards full of bold twists on classic comfort food.

I share weekly Pinterest boards packed with bold takes on classic comfort food. And on [YouTube](#), I break down my recipes step-by-step, just like we're cooking in the same kitchen. Follow along, Let's keep turning simple ingredients into unforgettable bites.

## Frequently Asked Questions

**How long does a cruffin last?**



Peach pie cruffins are best enjoyed fresh but can stay delicious for two to three days when stored properly in an airtight container at room temperature. If you want to keep them longer, wrap each tightly and freeze for up to one month. When ready to eat, reheat in a 300°F oven for about 8 to 10 minutes to bring back their soft interior and crisp exterior. This method keeps their texture and flavor intact.

## **How do you know if peach pie is done?**

You'll know peach pie cruffins are done when the tops turn a beautiful golden brown and the peach filling bubbles at the edges. The crust should be crisp and flaky while the center remains soft and tender. If the center looks pale or slightly underbaked, pop them back into the oven for an extra minute or two. Trust your eyes, nose, and the lovely aroma filling your kitchen to guide you.

## **Do you put peach pie in the refrigerator?**

If the weather is warm or your peach pie cruffins have extra jammy filling, it's a good idea to refrigerate them after they've cooled completely. Store them in an airtight container to keep moisture at bay. Before serving, reheat briefly in the oven to restore that crispy edge and soft center. If kept in a cooler environment, they can safely stay at room temperature for a day or two without losing quality.

## **How do you keep peach pie from being runny?**

To prevent runny filling in peach pie cruffins, avoid overloading with jam or fresh fruit. Use a light layer of preserves or make sure your fruit filling is well-thickened before spreading. Another trick is to dust a small amount of cornstarch over the preserves before rolling the dough. This helps absorb extra moisture during baking, ensuring your cruffins keep their structure and the filling stays nicely thick without leaking.