

Caramel Apple Tart

Our Caramel Apple Tart is almost as good as grandma's and only has 5 ingredients. Who says this simple apple tart can't also be simply delicious!



www.werthers-original.us

Taste our delicious caramel tart.

Ingredients

- 1 sheet frozen ready-to-bake puff pastry, defrosted
- 3 medium Granny Smith apples, peeled and cored
- 2 Tbsp. butter
- ¼ tsp. ground cinnamon
- 14 pieces. (4.51 oz.) Werther's Original Chewy Caramels, unwrapped

Makes: 6-8 servings

Prep Time: 10 minutes

Cook Time: 20 minutes

The caramel apple tart is ready to be served. Enjoying it fresh is best!

Instructions

1. Preheat oven to 425°F.
2. Lay the puff pastry on a parchment paper-lined sheet pan. Cut a 9 -10-inch circle. Prick the surface all over, well, with a fork.
3. Bake for 15 to 20 minutes until golden brown on top. Set aside.
4. Meanwhile, cut each apple into 8 wedges. Heat butter in a large skillet over medium heat. Add apples and cook, stirring occasionally for 10 minutes or until apples begin to soften. Reduce heat to low and cook an additional 5 minutes or until apples are cooked through. Remove apples from skillet and set aside.
5. Add the cinnamon and caramels to skillet and melt over low heat, stirring frequently for 5 minutes. Return apples to skillet and fold them into the melted caramel.
6. Spoon the warm apple mixture over cooked pastry.