

Caramel Apple Tart

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



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Ingredients

- 1 sheet frozen ready-to-bake puff pastry, defrosted
- 3 medium Granny Smith apples, peeled and cored
- 2 tablespoons of butter
- 1/4 teaspoon ground cinnamon
- 14 pieces (128 g) Werther's Original Chewy Caramels

Makes

- 6 – 8 servings

Prep Time

- 10 minutes

Cook Time

- 20 minutes

Instructions

Preheat oven to 425°F.

1. Lay the puff pastry on a parchment paper lined baking pan. Cut a 9 – 10-inch circle. Prick the surface all over, well, with a fork.
2. Bake for 15 to 20 minutes until golden brown on top. Set aside.
3. 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.
4. 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.
5. Spoon the warm apple mixture over cooked pastry.