

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?!



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Ingredients

Enjoy our delicious Caramel Apple Tart

- 88 g (14 Toffees) Werther's Original Creamy Toffees, unwrapped
- 1 sheet ready-to-bake puff pastry
- 3 medium Granny Smith apples, peeled and cored
- 2 tbsp butter
- ¼ tsp ground cinnamon

Preparation Steps

1. Preheat oven to 220 °C/200 °C fan/gas 6.
2. Lay the puff pastry on a parchment paper-lined baking sheet. Cut a 24 cm 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 frying pan 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 pan and set aside.
5. Add the cinnamon and Werther's Original Creamy Toffees to pan and melt over low heat, stirring frequently for 5 minutes. Return apples to pan and fold them into the melted caramel.
6. Spoon the warm apple mixture over cooked pastry.

Additional Information:

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

Makes: 6-8 servings

Ready in: 30 min

Prep Time: 10 min

Cook Time: 20 min