

# Caramel Apple Rose Tart

Phillis Carey's recipe



## Servings: 6

1. Preheat oven to 400F.
2. Cut apple in quarters and core. Then slice very thinly
3. Arrange apple slices on plate and microwave on HIGH for 45 seconds until soft and pliable, cool
4. Cut puff pastry into 6 equal strips. Brush each strip with 1T caramel sauce. Place apple slices lengthwise with skin edge up along the edge of the dough, sticking 1/4" above the edge of the dough and slightly overlapping. Fold bottom half of dough over the apple slices leaving the skin edge exposed. Starting at one end, roll the dough up in a spiral to form a rose shaped pastry.
5. Generously butter or spray muffin tin and transfer a rose to each cup, apple edge up. Sprinkle with sugar. Bake for 30-40mins.
6. Cool in pan for 5 mins. Remove from pan and cool on rack. Serve warm with a scoop of ice cream and drizzled with more caramel sauce.

1 apple, Honeycrisp, Pink Lady or Gala work best  
6 tablespoons caramel sauce, purchased and extra for garnish

1 sheet frozen puff pastry sheet, thawed

Course sugar

vanilla ice cream

*Per Serving (excluding unknown items): 294 Calories; 16g Fat (47.7% calories from fat); 3g Protein; 36g Carbohydrate; 1g Dietary Fiber; trace Cholesterol; 175mg Sodium. Exchanges: 1 Grain(Starch); 0 Fruit; 3 Fat; 1 Other Carbohydrates.*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**