

## Caramel Apple Pull-Apart Bread

Easy and delicious! Try our Caramel Apple Pull Apart Bread, made with store bought biscuit, apples and Werther's Original Chewy Caramels.



[www.werthers-original.ca](http://www.werthers-original.ca)

### Ingredients

Enjoy our Caramel Apple Pull-Apart Bread recipe!

- 28 Werther's Original Chewy Caramels, unwrapped and cut into thirds
- 2-16-ounce cans refrigerated biscuit dough, quartered
- 1 Granny Smith apple, peeled, seeded and cut into  $\frac{1}{2}$ -inch pieces
- 3 tablespoons unsalted butter, melted
- $\frac{1}{2}$  cup packed brown sugar
- 2 teaspoons cinnamon
- $\frac{1}{8}$  teaspoon kosher salt

### Directions

1. Preheat oven to 350°F. Coat a large Bundt pan with cooking spray. Toss biscuits, apples, caramels and butter together in a large bowl until coated. Add brown sugar, cinnamon and salt, and toss to coat.
2. Transfer biscuit mixture to prepared pan. Bake until biscuits are golden-brown, about 30 to 40 minutes. Carefully invert onto a serving plate.
3. Meanwhile, combine sugar, milk and vanilla in a small bowl until a smooth glaze forms. Drizzle with glaze, and serve warm.

#### Note:

Feel free to add 1 cup of pecans, walnuts, or your favorite nuts!

#### Substitution:

Substitute 1 large pear or 1 large peach for the apple to create your own twist.

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**This delicious recipe contains**  
Werther's Original Chewy Caramels

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### **Ingredients**

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- 1 cup powdered sugar
- 1-2 tablespoons milk
- 1 teaspoon pure vanilla extract

**Makes:** approx. 5 servings/pieces

**Prep Time:** 50 minutes

**Cook Time:** 55 minutes



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