

## Upside-Down Caramelized Banana Tarts

Indulge in our upside-down caramelized banana tarts, made with Werther's Original Chewy Caramels and bananas. Make it your own with substituting fruit and toppings of your choice!



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

### Ingredients

Enjoy our delicious Upside-Down Caramelized Banana Tarts!

- 12 Werther's Original Chewy Caramels, unwrapped
- 2 large bananas, peeled and cut into 24, 1-inch rounds
- $\frac{1}{2}$  teaspoon kosher salt
- 1 sheet frozen puff pastry, defrosted
- 1 egg, beaten
- 1 cup chopped pecans, for garnish
- $\frac{1}{4}$  cup powdered sugar, for garnish

### Directions

1. Preheat oven to 400°F. Line a rimmed baking sheet with parchment paper and grease lightly with cooking spray. Place 6 banana slices in 4 sections of prepared baking sheet, about 2 inches apart. Scatter caramels evenly over bananas. Sprinkle with salt.
2. Unfold puff pastry and cut into 4 even rectangles. Top each banana mound with one piece of puff pastry, pressing down the edges to seal. Using a fork, poke small holes in the tops of each puff pastry along the center. Brush each pastry with egg.
3. Bake until golden-brown and crispy, about 15 to 20 minutes. Remove from baking sheet and invert onto a serving tray. Top each tart with pecans, and dust with powdered sugar.

#### Note:

Substitution: Substitute apples, peaches, nectarines or pears for bananas to create your own variation of this recipe.

**Makes:** Approx. 4 servings/pieces

**Prep Time:** 10 minutes

**Cook Time:** 20 minutes



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