

Taffy Apple Tartlets

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Ingredients:

- ¼ Cup dry roasted peanuts
- 2 Lg granny smith apples (peeled, cored, and diced)
- ¾ Cup caramel sauce
- 2 Tbsp all purpose flour
- 1 (15 oz) package refrigerated pie crusts (softened)
- 12 caramels (unwrapped)

Directions:

1. Preheat oven to 400
2. Chop peanuts, set aside
3. Combine apples, ½ cup caramel sauce, and flour. Mix well.
4. Microwave apple mixture on high 5-6 minutes or until bubbling and thickened.
5. Stir apple mixture and set aside
6. Unroll one pie crust onto lightly floured surface
7. Using a cutter, cut 12 circles out of the dough
8. Press dough circles into a mini muffin pan
9. Repeat with other dough
10. Cut caramels in half. Place one piece in each dough cup.
11. Spoon apple mixture evenly into shells.
12. Sprinkle with peanuts
13. Bake 14-16 minutes or until edges are golden brown
14. Drizzle with remaining caramel sauce