



This is a "from scratch" recipe, but you could easily slice up store-bought cinnamon rolls or even biscuits to save time. Either way, you'll love the results!



Caramel Apple Pull-Apart

Ingredients

4 c. Granny Smith apple slices
1 Tbsp. lemon juice
12oz. jar Caramel ice cream topping, warm
1 c. granulated sugar
2 tsp. ground cinnamon
1 pinch or two of allspice
1 Tbsp. lemon juice

Dough:

1 c. milk, warm
3 tsp. active dry yeast
3 ¼ c. bread flour
1 tsp. salt
1/3 c. granulated sugar
1 egg, beaten
¼ c. butter, melted

Method

Start the dough first:

Pour warm milk into large bowl of stand mixer. Stir in yeast and set aside to proof about 8 minutes.

Once yeast has bloomed, add flour, salt, sugar, beaten egg and melted butter. Secure bowl to mixer and attach dough hook. Start on low speed, then gradually increase to medium high scraping down the sides of bowl if necessary. Dough will be loose.

Transfer dough directly to large bowl that has been lightly buttered. Cover and let rise in a warm place for one hour, or until doubled in size.

While dough is rising, prepare the apples. Peel, core and slice until you have 4 cups of apple slices. Toss apples with lemon juice and sprinkle with sugar, cinnamon and allspice. Cover and set aside.

Preheat oven to 375°F.

Once dough has risen, turn dough out onto lightly floured work surface. If possible, weigh dough using a food scale. Divide into 2 equal portions, then divide each half into 15 balls (same gram weight, if possible) for a total of 30 dough balls.

(Optional: Toss apples with ½ c. granulated sugar, 2 tsp. ground cinnamon and a pinch or two of allspice before placing them in pan).

Spray inside of Bundt pan.

Pour half of caramel sauce in bottom of pan.

Arrange 2 cups of apple slices in bottom of pan.

Arrange 15 dough balls over apple slices.

Repeat: remaining caramel sauce, another layer of apple slices, then top with remaining dough balls.

Place in preheated oven and bake at 375°F for 45 minutes. Remove from oven and let cool about 10 minutes before inverting pan on serving dish. (Delicious with vanilla ice cream).