



## Pink Lady® Apple Pie with Caramel sauce

Serves 8



Created by : Chad January

### Ingredients:

- ♡ 1 roll short crust pastry, defrosted and rolled out thinly
- ♡ 5–6 Pink Lady apples, cored, thinly sliced
- ♡ 5ml (1 tsp) ground cinnamon
- ♡ 60ml (¼ cup) honey
- ♡ 30ml (2 tbsp) pistachios, chopped
- ♡ 1 sheet puff pastry, defrosted, cut into strips
- ♡ 1 egg, beaten
- ♡ Whipped cream or ice cream, for serving

### Caramel sauce:

- ♡ 1 tin (360g) Caramel Treat
- ♡ ½ cup (125ml) cream
- ♡ 1 tsp (5ml) sea salt flakes

### Method:

1. Preheat the oven to 180°C.
2. Preheat the oven to 180°C.
3. Line a greased, loose-bottomed, fluted tart tin with the short crust pastry and blind bake for 15 minutes until cooked through and lightly golden.
4. Once cooled, arrange the sliced apples in a fan in the bottom of the baked tart case.
5. Sprinkle with cinnamon, drizzle with honey and scatter over the chopped pistachios.
6. Arrange 5 puff pastry strips vertically over the pie. Form the lattice by arranging 5 puff pastry strips horizontally over and under the vertical strips.
7. Brush lightly with beaten egg.
8. Bake for 15 – 20 minutes until puff pastry is cooked and golden.
9. To make the sauce, heat Caramel Treat over a low heat until smooth, stirring constantly.
10. Add cream 1 Tbsp (15ml) at a time whilst whisking.
11. Add salt once smooth and runny (add more liquid if desired) and stir to combine.
12. Serve slices of apple pie drizzled with caramel sauce.

Pink Lady®

Make healthy living a part of your active lifestyle with Pink Lady® - naturally!

