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.

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Ingredients

- 2 (16-ounce) cans refrigerated biscuit dough, quartered
- 1 Granny Smith apple, peeled, seeded and cut into ½-inch pieces
- 28 (7 ounces) Werther's Original Chewy Caramels, unwrapped and cut into thirds
- 3 tablespoons unsalted butter, melted
- ½ cup packed brown sugar
- 2 teaspoons cinnamon
- ⅛ teaspoon kosher salt
- 1 cup powdered sugar
- 1-2 tablespoons milk
- 1 teaspoon pure vanilla extract

Prep time: 5 minutes

Cook time: 50 minutes

Ready in: 55 minutes

Skill Level: 3

Serves: 8

Instructions

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.

Tip: 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.