

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!

Ingredients

- 12 (3 ounces) Werther's Original Chewy Caramels, unwrapped
- 2 large bananas, peeled and cut into 24, 1-inch rounds
- ½ teaspoon kosher salt
- 1 sheet frozen puff pastry, defrosted
- 1 egg, beaten
- 1 cup chopped pecans, for garnish
- ¼ cup powdered sugar, for garnish

Prep time: 10 minutes

Cook time: 20 minutes

Ready in: 30 minutes

Skill Level: 3

Serves: 4



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Instructions

- 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.

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