

Bourbon Caramel Apple Mini Bundtlets

by Adored Sweets



INGREDIENTS

Choose your favorite recipe for "mini bundt cakes" and prepare as directed. Chef Takeeka Goshay shares her personal recipe for sauce and toppings!

Bourbon Caramel Sauce:

- 1 1/2 cups granulated sugar
- 1/3 cup water
- 225 mL heavy cream at room temp.
- 3/4 cup unsalted butter at room temp.
- Vanilla flavoring optional, to taste

CHEF'S NOTES for Caramel:

The caramel can be made the day before and left in the fridge overnight. If it thickens too much, microwave in 5-10 second intervals until it is a pourable consistency - not too warm.

Apple Topping:

- Honey Crisp Apples (a variety that's crisp, juicy, sweet, and tart)
- Light brown sugar
- Cinnamon
- Butter

DIRECTIONS

For Bourbon Caramel Sauce:

Place sugar and water in a medium pot, stir just to combine but no more from this point forward. Cook over high heat while wiping the sides of the pot using a wet pastry brush as needed. Cook until the caramel color has reached amber and remove from heat. Pour in the room temperature heavy cream very slowly while whisking quickly. The mixture will bubble up and boil. Add butter, then return to heat and bring back to a boil. Add bourbon and vanilla. Cook for an additional two minutes while whisking constantly. Remove from heat and let cool to room temperature. Pour into a container to refrigerate to thicken and store.

For Apple Topping:

Chop apples and toss in cinnamon and brown sugar, then set aside. Cook in a wide pan on medium heat with butter until softened. Add on top of mini bundtlets, and drizzle your prepared Bourbon Caramel Sauce on top. Enjoy!