

Foster's Body & Paint

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Easy Caramel Apple Tart

Ingredients:

- 1 box (15 oz) Pillsbury refrigerated pie crusts, softened as directed on box
- 2 containers (6 oz each) Yoplait Custard Style crème caramel yogurt
- 1 package (3 oz) cream cheese, softened
- 1 can (21 oz) Comstock or Wilderness More Fruit apple pie filling
- 3 tblspn caramel topping

Prep time: 20 minutes

Ready in: 1 hour & 15 minutes

Makes 16 servings



Preparations:

- 1.) Heat oven to 375 degrees. Remove pie crusts from pouches; place 1 crust flat in center of ungreased large cookie sheet. If necessary, press out folds or creases. Place second crust flat over first crust, matching edges and pressing to seal. With rolling pin, roll out into 14-inch round.
- 2.) Fold ½ inch of crust edge under, forming border; press to seal seam. If desired, flute edge. Prick crust generously with fork.
- 3.) Bake 20 to 25 minutes or until golden brown. Cool completely, about 30 minutes.
- 4.) In medium bowl, beat yogurt and cream cheese with electric mixer on medium speed until blended. Spread evenly over cooled baked crust. Spread pie filling evenly over yogurt mixture. Drizzle caramel topping over top. Chill before serving. Cut into wedges. Store in refrigerator.

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