**Apple Roses with Vanilla Caramel Cream Sauce**

Creates 8 Servings

**Ingredients**

**Apple Roses**

* 1 package of frozen Puff Pastry, thawed (17.3 ounce package, 2 sheets per package)
* 4 large red baking apples of, variety your choice- enough to create 64 slices
* ½ cup of sugar
* 1 tablespoon of cinnamon
* 4 tablespoons of melted Challenge Butter
* powdered sugar for dusting (optional)

**Vanilla Caramel Cream Sauce**

* 1 cup of granulated sugar
* 6 tablespoons of butter, cut into 6 pieces
* 4 ounces of room temperature Challenge Cream Cheese
* ¼ cup of heavy whipping cream
* 1 tablespoons of pure vanilla extract

 **Directions**

1. Lightly flour surface and roll out one of the pastry sheets to 1/8 inch. Brush pastry with half of the melted butter. Combine sugar and cinnamon in a small bowl. Sprinkle half of mixture over the buttered pastry. Cut pastry into 4 strips.
2. Wash and core apples. Thinly slice apples, leaving the skin on. Place apples in a microwave safe bowl, and microwave for 2-3 minutes or until apples are pliable and can easily bend. Let cool and remove any juice that is in the bowl.
3. Arrange 8 apple slices along the long side of pastry strip. Let half of the apple slices lay over edge, the bottom of apple slice should almost come to the center of the strip. Overlap slices to create the petals. Fold pastry up, over bottom of the apple slices to encase the fruit. Starting at one end, roll pastry until you create as rose. Place rose in an ungreased muffin pan. Continue making roses with the second sheet of pastry. Bake in oven for 25 minutes, or until the pastry is cooked through. Slightly cool, then a run butter knife along the sides of each well of pan to help release pastries. Place on rack to cool. Dust with powdered sugar if desired.
4. To create caramel sauce, add 1 cup of sugar to a medium saucepan over medium heat. Using a wire whisk, whisk sugar as it melts. At first sugar will clump, then it will start to melt. As soon as sugar begins to bubble, stop whisking. Watch sugar until it turns to an amber color, do not let it get to dark! Remove pan from heat and whisk in butter. Be careful, sugar will rise in pan when adding the butter and will continue to darken in color and cook. When butter is melted, add cream cheese and cream, whisking until incorporated. To finish, whisk in vanilla extract. When cooled, caramel can be place into a squeeze bottle for easy serving if you desire.
5. To serve, squeeze or spoon a portion of Vanilla Caramel Cream Sauce on serving dish followed by an Apple Rose. As an option, roses can also be place on a large serving platter and arranged to resemble a bouquet of roses. When plating like this, you can serve the sauce on the side. Refrigerate any extra roses and Vanilla Caramel Cream Sauce. Any extra sauce is a great treat served on ice cream!