

Caramel Apples



Caramel apples are a fall tradition where I come from and they will certainly become a tradition in your family once you try them! The funny thing is neither Matt nor I remember ever making them ourselves. Now that we've both experienced the fun, we'll never buy caramel apples again!!

Ingredients List:

5 apples (Jonathan's are our choice but any sweet-tart apple is best)

1 – 14oz. package of vanilla caramels

2 tablespoons water

Fun toppings if desired:

crushed walnuts

mini marshmallows

candy corn

sprinkles

Instructions:

1 Spend time washing and drying the apples so they are clean of course and so the caramel will stick to them.





2 Unwrap the package of caramels and place them in a saucepan.

3 Add 2 tablespoons of water and melt the caramels on low heat, stirring frequently.



4 While the caramels are melting, butter some foil or a cookie sheet to place the caramel apples on. The butter will keep them from sticking.

5 This is also a great time to remove the apple stems and insert the craft sticks for handles.





6 Keep stirring as the caramels are melting to keep the caramel from burning. When the mixture looks like this, you are about halfway there!

7 Now you can set up your toppings if you like. We tried Halloween sprinkles, mini marshmallows, crushed walnuts and candy corn!



8 When the caramel is completely melted, grab an apple, turn the pan to the side and dip the apples in, rolling them and angling them to coat. You may even want to drip the caramel onto the tops of the apples with a spoon.

9 Dip the apples immediately into the toppings before the caramel starts to set up or the toppings won't stick.





10 Set the apples on the coated foil or cookie sheet and when all are coated, place the apples in the refrigerator for about 1 hour to set up.

When nobody can wait any longer, pull the apples out of the refrigerator and let soften up for about 15 minutes before biting in! Leftovers should be stored in the refrigerator as well to keep the caramel from melting and all the goodies from sliding off the apples!! If they last that long!

Shari and Matt

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