Caramel Apples

Aunt Alisa tried something new with our apple harvest this year: homemade caramel! The best part may have been that she cut the left-over caramel into little squares and wrapped it up for each of us to take home. All of her creative and individualized toppings also made the caramel apples amazing: chocolate, white chocolate, frosted flakes, mini M&Ms, coconut, mini marshmallows, Fruity Pebbles, chopped pecans.

Ingredients



Caramel

1 cup butter
1 cup sugar
1 cup light brown sugar
1 cup light corn syrup
1 – 14-ounce can sweetened condensed milk
1 teaspoon vanilla
¼ teaspoon salt

Assembly

16 pink lady apples
16 popsicle sticks or skewers

Instructions

Caramel

- In a large Dutch oven, melt the butter over medium heat.
- Once melted, add the sugars, syrup, and milk.
- Bring to boil.
- Stir constantly with a rapid boil until reaching 240 degrees Fahrenheit. (*If you go over 240 degrees, the caramel will become too thick to dip apples.*)
- Take the caramel off the heat, then stir in the vanilla and salt.
- Let the caramel cool for about 5 minutes before dipping apples or other goodies.

Assembly

- Ensure all apples are washed and dried. (*If storebought, the apples may need to be soaked in vinegar and water to remove wax coating.*)
- Line a baking sheet with parchment paper.
- Remove stem from each apple.
- Insert popsicle or skewer into the top of each apple, then place on prepared baking sheet.
- Take each apple by the stick and dip into the hot caramel until completely covered.
- Lift out and slightly swirl until caramel stops dripping.
- Place back onto the baking sheet and let cool to room temperature.
- If desired, drizzle melted chocolate over the cooled caramel then roll in other toppings.

Nana's Kitchen
Made With Love and Purpose

"O taste and see that the LORD is good: blessed is the man that trusteth in him."
Psalm 34:8