

Fall in Love with Apples



For the Caramel Apples

- 5 Granny Smith apples medium sized
- 1 pound caramel
- 2 tablespoons cream
- 1 lemon juiced

Optional Toppings

- chocolate chips (semi-sweet or milk)
- 2 teaspoons vegetable oil
- 2 squares white chocolate
- 1/2 cup pecans chopped
- Coloured sprinkles
- Toffee bits

Preparation

For the Caramel Apples

- Slice Apples away from the core into 1-inch slices.
- Combine caramels and cream in a microwave-safe bowl.
- Microwave in 30-second increments, stirring between each one. This may take a few minutes.
- Dip the slices into the caramel, letting the excess drip off. Place on a lined baking sheet to set.
- Repeat until all the slices are coated in caramel.
- If you want the slices to last for a few hours, brush all the exposed apple with lemon juice.

Optional Toppings

- Melt semi-sweet chocolate chips with 1 teaspoon oil in a microwave safe bowl, stirring every 15 seconds until melted.
- Melt milk chocolate chips with 1 teaspoon oil in a microwave safe bowl, stirring every 15 seconds until melted.
- Melt white chocolate in a microwave safe bowl, stirring every 15 seconds until melted.
- Drizzle over caramel-coated apple slices in any design you like!
- Dust with sprinkles, toffee bits or chopped nuts.

These caramel apple slices will last for a few hours for a party or a treat delivery, but keeping them overnight isn't recommended. Since the apples are cut, the moisture from the inside of the fruit will evaporate and cause the caramel to slide.

