



# DELICIOUS Caramel Apples

Nothing screams Halloween like tasty fun treats! You can make your own yummy caramel apples right at home with just a few easy steps!

## TOOLS & INGREDIENTS

Apples

15 oz of store-bought chewy caramels

3 tbs heavy cream or evaporated milk

Fun toppings such as candy, sprinkles, chocolate chips, etc.

Parchment Paper

Stick (this could be a caramel apple stick or a popsicle stick)

Baking Sheet

## DIRECTIONS

**Step 1:** Clean your apples! This is an important step! Make sure all of your apples are washed well and dried completely with a paper towel. This will help the caramel stick and make sure your tasty treat is clean and ready to eat!

**Step 2:** Insert your caramel apple stick into the center of each apple.

**Step 3:** Arrange your special toppings and prepare your baking sheet with a layer of parchment paper so your apples don't stick to the tray!

**Step 4:** Add caramels and heavy cream into a microwave safe bowl.

**Step 5:** Heat the caramels and cream in the microwave in 30 second increments until it is melted and smooth.

**Step 6:** Dip your prepared apples into the warm caramel mixture one at a time. Be sure to rotate your apple so you get a nice thick layer of caramel!

**Step 7:** If you want, roll your freshly dipped apple in your special toppings!

**Step 8:** Let your beautiful caramel apples chill in the fridge for about 30 minutes until the caramel is set and then enjoy your tasty fall treat!!!



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