

Caramel Apples

Harvest Dance | October 2006



Dip apples into a simple caramel, then give them extra dazzle with a double chocolate drizzle or a dip into dried fruit, toffee bits, nuts, and/or cocoa nibs.

- 2 14-OZ. PKG. VANILLA CARAMELS, UNWRAPPED
- 2 TBSP. WATER
- 10 MEDIUM APPLES
- 10 WOODEN CRAFT STICKS
- 2 CUPS ASSORTED TOPPINGS FOR BASE, SUCH AS DRIED FRUIT BITS, TOFFEE BITS, COCOA NIBS, AND/OR TOASTED CHOPPED ALMONDS
- $\frac{2}{3}$ CUP SEMISWEET CHOCOLATE PIECES
- 2 TSP. SHORTENING
- $\frac{2}{3}$ CUP MILK CHOCOLATE PIECES
- 2 TSP. SHORTENING

In a medium saucepan combine caramels and water. Cook and stir over medium-low heat, stirring often, until caramels are melted. Turn heat to low.

Wash and dry apples. Insert stick into stem end of each apple. Dip apples into hot caramel mixture and turn to coat the bottom half of each apple, allowing excess to drip off. Dip bottoms into assorted toppings as desired. Cool on waxed paper or a greased baking sheet.

In a small saucepan stir semisweet chocolate pieces and 2 teaspoons shortening over low heat until melted. Use a spoon to drizzle chocolate over stem end of apples, allowing excess chocolate to drip down sides of apples.*

In a small saucepan stir milk chocolate and 2 teaspoons shortening over low heat until melted. Drizzle over apples as directed above. Let stand 1 hour or until chocolate is completely set. Chill, if desired. Makes 10 servings.

*NOTE: If desired, place melted chocolates in self-sealing plastic bags. Snip off a corner of each bag; use to drizzle chocolate onto apples.