



Caramel Apples

12 apples

Ingredients

1 pound dark brown sugar
½ pound unsalted butter, room temperature
1 14 ounce can sweetened condensed milk
1 cup dark corn syrup
1 ½ tsp vanilla extract
¼ tsp salt
12 granny smith apples
assorted chocolate and candies for decorating

Directions

Combine all ingredients besides the apples in a large heavy bottomed pot. stir on medium low heat until all sugar is dissolved, about 15 minutes. attach a candy thermometer to the pot and cook on medium high heat until caramel reaches a temperature of 236 F. Pour caramel into a tall metal bowl and cool until it reaches 200 F. Meanwhile line baking trays with foil and spray with pam. Also skewer the apples with a chopstick and make sure apples are fully dry and room temperature. Start dipping apples and placing on foil lined baking trays. Place trays in fridge and cool for 15 minutes. If caramel has started to run off simply try to press it back on to the apple. Then decorate apples with melted chocolate or candies or sprinkles and keep in fridge until ready to serve.