

Caramel Apples

A tasty little treat made with Werther's Original Chewy or Soft Caramels and fresh apples. You and your family will love this simple caramel apple recipe, perfect for fall or any time of year!



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Try our delicious and creamy caramel apples.

Ingredients

- 4 medium-size apples
- 4 popsicle sticks
- 28 pieces (10.8 oz.) Werther's Original Chewy or Soft Caramels, unwrapped
- 2 Tbsp. milk (2% or whole)

Makes: 4 Caramel Apples

Prep Time: 20 minutes

Cook Time: 5 minutes

When caramel has set, place each caramel apple on a decorative paper plate and serve!

Instructions

1. Wash and dry apples.
2. Insert one popsicle stick in the core of each apple.
3. Place caramels and milk in a 1-quart microwave-safe bowl. Microwave on high, stirring frequently until smooth, about 2 minutes. For best results, let melted caramel cool for a few seconds before dipping.
4. Dip apples in melted caramel mixture using a spoon to cover.
5. Place on waxed paper until caramel sets or refrigerate at least 15 minutes for quicker results.

For Extra Indulgence:

Press the bottom of caramel-dipped apple into chopped peanuts, crushed cookies or your favorite topping. To finish, drizzle melted chocolate over apples. Enjoy!