

Caramel Apples

Ingredients:

8 - 12 small to medium apples
1 cup butter
2 cups packed brown sugar
1 cup light corn syrup
1, 14 ounce can sweetened condensed milk
2 teaspoons vanilla
popsicle sticks



Toppings (optional):

chopped nuts
mini candy pieces
sprinkles, etc

Directions:

Line a baking sheet with parchment paper.

Remove stems from apples.

Wash apples under hot water to remove any wax coating. Dry thoroughly. Insert a popsicle stick into each apple and place onto your prepared baking sheet. Set aside.

If you want to add toppings to your caramel apples, make sure you have everything prepared ahead of time because you will be working quickly.

In a 3 quart, heavy saucepan add butter, brown sugar, light corn syrup and sweetened condensed milk.

Using a candy thermometer, cook over medium heat, stirring constantly until it reaches the soft ball stage or 235 to 240 degrees Fahrenheit.

It is very important that you stir this constantly and scrape down the sides because this burns easily.

Once the mixture reaches the soft ball stage, remove from heat and stir in vanilla.

Dip an apple in the caramel. Keep turning the apple until it is coated.

Lift apple out of the caramel and continue turning to let any excess caramel drip off.

If you would like toppings on your caramel apple, coat them with any additional items while the caramel is still warm.

Place the dipped apple back onto the prepared baking sheet.

Repeat until you have dipped all of your apples.