

PERFECT GLOBIOUS

..... foolproof

CARAMEL APPLES

basic STEPS

➔ Remove the stems by gently twisting, wash the apples with hot water and soap, scrub really well with a soft cloth to get all the wax off the apples.

WAXY APPLES = BAD NEWS

➔ Soak the apples in really hot water for 5-15 minutes. I fill a large pot with water, pop the apples in and set a plate on top of the water so they don't bob up. Dry thoroughly, like your life depends on it.

➔ Using a mallet, bottom of a saucepan, hammer, or your meaty fist, gently pound the sticks into the apples. You can use thin craft/popsicle-type sticks, cute twigs from your backyard (they look delightful in the apples and are sanitary enough if you give them a light wash and brush off any caterpillars), or white, long cookie sticks (found in the cake decorating aisle at craft stores).

➔ Refrigerate the apples until they are cold (about an hour but longer, if needed). Don't be tempted to go paint your nails or your bedroom walls; there's more work to be done. BUT I promise it will be worth it. Read on!

NEW FLASH no rest for the weary

➔ Make the caramel. Let it cool until 190 to 200 degrees F. Too hot and it will slide right off the apples; too cool and you'll have a layer of caramel two inches thick.

Perfect DAY RUINED!

➔ Prepare all the toppings and melted chocolate (see tips on the other side).

GET READY FOR THE fun PART

➔ Working with the cold apples, one at a time, dip them into the caramel so it goes most of the way up the apple but still shows some of the pretty color around the top of the apple. Gently swirl the apple over the pot of caramel to get rid of any excess. Using a spoon or flat spatula, scrape the bottom of the apple to minimize caramel overcoat. I scrape until I can see the apple color underneath (the soft caramel will fill in any gaps when you set it down on the baking sheet). Continue to slowly swirl the apple until the caramel loses its shine (don't worry, it will come back and be real purty and shiny).

➔ Place the apple on a parchment or silpat-lined baking sheet. Don't be tempted to use wax paper here. When the apple sticks to it, you'll be very angry at me and the world. Repeat with all the apples and refrigerate for at least 20-30 minutes until the caramel is set and cooled. This will help the chocolate and toppings adhere wonderfully.

➔ DECORATE, BABY! {turn the page for more tips}

DECORATING TIPS

- 1 Fill large oval slow cooker halfway with water. Place heat-safe containers inside so the water comes up 2/3 of the way. Fill the containers with dipping chocolate/chocolate chips. Set the slow cooker to low, letting chocolate melt; keep it on low while dipping.
- 2 When dipping in chocolate, either spread the chocolate around the apple with a flat spatula or dip and then twirl so the excess can drip off.
- 3 To cover with crumbs/cookies, it's easiest to hold the apple with the still-wet chocolate over the bowl of, say, graham cracker crumbs, and using a spoon, toss the crumbs onto the apple while spinning so that it all gets covered (vs. pressing the apple into the plate of cookies or crackers which adds a lot of blobs of chocolate in the plate of crumbs and makes the next apple look, well, a little lumpy).
- 4 Refrigerate as quickly as possible after adding chocolate and toppings so the chocolate will set without sliding down. Once set, you can drizzle with additional chocolate and/or use sprinkles, if desired.

the goal being a 10 pound apple, of course

#BECAUSEWHYNOT

DECORATED APPLES
WILL KEEP FOR UP TO A WEEK
PACKAGED & REFRIGERATED
YOU MIGHT WANT TO LOCK THE FRIDGE DOOR, IF YOU KNOW WHAT I MEAN

CARAMEL RECIPE

- 3/4 CUP BUTTER •
- 1/4 TEASPOON SALT •
- 2 CUPS GRANULATED SUGAR •
- 1 CUP LIGHT CORN SYRUP •
- 1 CUP HEAVY CREAM •

COMBINE ALL OF THE ABOVE IN A HEAVY-BOTTOMED MEDIUM SAUCEPAN. COOK OVER LOW HEAT UNTIL THE BUTTER IS MELTED AND INGREDIENTS ARE COMBINED. INCREASE THE HEAT TO MEDIUM-LOW (RESIST THE URGE TO GET ALL CRAZY AND CRANK IT UP TO HIGH) AND BRING TO A SIMMER. COOK, WITHOUT STIRRING UNTIL THE MIXTURE REACHES 236 DEGREES ON A CANDY THERMOMETER.

- ADD: •
- 1 CUP OF HEAVY CREAM •

BRING THE MIXTURE TO A SIMMER AGAIN AND COOK, WITHOUT STIRRING, UNTIL 238 DEGREES.

- OFF THE HEAT, SWIRL IN 1 TABLESPOON •
- VANILLA EXTRACT •

LET THE CARAMEL COOL TO 190 - 200 DEGREES BEFORE DIPPING THE APPLES.

Nifty tip: THE CARAMEL CAN BE MADE SEVERAL DAYS IN ADVANCE; POUR, WITHOUT SCRAPING THE BOTTOM, INTO A SLOW COOKER INSERT. HEAT ON LOW WHEN READY TO USE UNTIL IT REACHES 190 - 200 DEGREES.

favorite flavors

APPLE PIE :

caramel - white chocolate - graham cracker crumbs mixed with a pinch of nutmeg and cinnamon

OREOS ARE MY LIFE :

caramel - white or dark chocolate - crushed oreos - chocolate drizzles

CANDY BAR SPECIAL :

caramel - crushed butterfingers on bottom and a bit up the sides - chocolate drizzles

ROCKY ROAD :

caramel - chocolate - chopped mini marshmallows & nuts - white and dark chocolate drizzles

SALTED CARAMEL PRETZEL :

caramel - chocolate - crushed pretzels & mini chocolate chips

KINDA LIKE A TWIX :

caramel - milk chocolate - crushed shortbread - drizzled with milk chocolate

PEANUTTY LOVE :

caramel - milk or dark chocolate - crushed peanut butter crackers - drizzled with white chocolate