

# Caramel Apple Recipe

Ingredients: Store-bought chewy caramels, 6 apples, and heavy cream

Additional: Caramel apple sticks, parchment paper, and optional toppings (ex: nuts, sprinkles, mini m&m's, or cookie crumbs)

1. Rinse and dry apples. Insert the sticks through the center of each apple.
2. In a microwave-safe bowl melt caramels and three tablespoons of heavy cream. Melt in a microwave for 30 seconds at a time and stir in between until the caramel is smooth and melted.
3. Dip your apples! Then, roll in optional toppings.
4. Place apples on a baking sheet lined with parchment paper.
5. Let set in the refrigerator for 30 minutes.

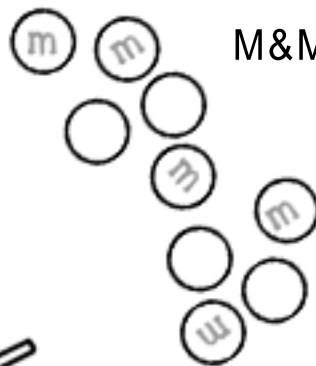
## Topping Ideas:

(You can cut out the toppings and add to the apple on the right!)

Chopped Nuts



Mini M&Ms



Sprinkles

