

Classic Caramel Apples

Made with Werther's
Original Chewy Caramels



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Ingredients

- 4 medium-size apples
- 4 caramel apple sticks
- 50 pieces (300 g) Werther's Original Chewy Caramels, unwrapped
- 2 tablespoons evaporated milk

Prep Time: 20 minutes

Number of portions: 4

Instructions

1. Push sticks into tops of apples. Place caramels and milk in 1-quart, microwave-safe bowl. Microwave on high, stirring frequently until smooth, about 3 minutes.
2. Dip and swirl apples in melted caramel mixture, using a spoon to spread evenly.
3. Place on waxed paper until caramel sets or refrigerate 15 minutes for quicker results.
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.

Note

Indulgent caramel nut apples: Place chopped, salted skinless peanuts or toasted walnuts on waxed paper. Press bottom of caramel-dipped apple into nuts. Drizzle melted milk or semi-sweet chocolate over apples.