

Caramel Apples

| Ingredients | Coats up to 6 apples |
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| Granulated Sugar | 1# |
| Corn Syrup | 1 ounce |
| Water | 4 ounces |
| Heavy cream | 3 - 4 ounces |
| Unsalted butter | 1 ounce |
| Vanilla Extract | To Taste (1 teaspoon) |
| Salt | Pinch |
| Chopped roasted almonds | 1 -2 cups |
| Apples, Granny Smith or McIntosh | 6 each |

1. Wash and dry the apples. Deeply insert heavy duty craft sticks or heavy duty lollipop sticks into the tops of the apples through the core.
2. Combine the sugar, corn syrup, salt, and water into a pot and bring to a boil.
3. Continue to boil until the mixture caramelizes and reaches 320 degrees F. Be sure to swirl the pot (stirring with a utensil can cause the caramel to crystallize) to evenly distribute the caramelizing sugar.
4. Immediately remove from heat and add in the heavy cream, butter, and vanilla extract stirring until smooth. Return to the stove on low heat if necessary.
5. Allow the smooth caramel to cool until it is thick enough to coat a spoon.
6. Dip the apples into the caramel: Tilt the pan toward you and rotate the skewer to coat the outside of the apple. Let excess sugar drip off – flying drips could burn you if you shake.
7. Allow the apples to cool completely on a parchment paper lined sheet pan that has been lightly sprayed with pan release.

If you find that the caramel is sliding off the apples even when cooled, reduce the heavy cream or eliminate the corn syrup.