



**Caramel Apples for Halloween**

### What You Need

- 6 Granny Smith Apples
- 6 Mini dowels ( Popsicle sticks or think pretzel sticks)
- 100 Caramel squares
- 1/ ½ Cups chocolate candy melts
- Sprinkles
- Shallow dish
- Piping bag and plain tip
- Wax paper
- Medium saucepan
- Baking sheet
- Nonstick cooking spray
- Microwave safe bowl



**Before You Start:** Remove the stems from the apples, wash and dry. Then unwrap all of the caramel squares, yes this is the toughest part. Line a baking sheet with wax paper and spray with a coat of cooking spray.

**Let's Make It!** Push sticks, dowels, pretzels into the stem end of the apples. Place unwrapped caramels in a saucepan over medium high heat, and add 2 Tbsp of water, stirring occasionally, cook until melted. When it's completely melted hold apple by the stick and dip apples into caramel, please be careful it is hot. Coat the apples thoroughly with caramel. Remove excess with your spoon and place the dipped apple onto the prepared baking sheet. Put the apples/baking sheet into the refrigerator for about 30 minutes. When cooled remove any excess caramel globs, from the base of the apple using a paring knife or silicone kitchen shears. Melt the candy melts in a microwave safe bowl for about one minute (time may vary depending on your microwave). Dip the bottom of the apple into the melted chocolate and cover warm chocolate with sprinkles. Return to prepared baking sheet. Fill the piping bag with the leftover melted chocolate and pipe spider webs onto each apple. Taa daa. +

Please note I did not have the right tip or a piping bag when I made my webs. Yours will look much better.

Makes 6

©BobsKatie Enterprises dba Katherines Corner