

Caramel Apples by Lynn's Recipes



Lynn demonstrates how to make a Fall tradition -- Caramel Apples. This is really easy and delicious. You can dip them in chopped peanuts or be really fancy and drizzle them with melted chocolate.

Ingredients:

- 12 whole apples
- ¼ cup butter
- 1 cup white syrup, such as Karo
- 14 ounce can of sweetened condensed milk
- 2 cups white granulated sugar
- 1 teaspoon vanilla extract

Wash and dry apples and insert popsicle sticks or thick lollipop sticks in the apples. Line a baking sheet with waxed paper.

Heat all of the ingredients, except the vanilla in a heavy 2 quart saucepan over medium/low heat. Stir constantly! When the caramel reaches soft ball stage (235°-240°F) remove from the heat and add vanilla. Cool for just a few minutes.

Using the stick inserted in the apples, dunk the apples in the hot caramel and twirl slowly away from the heat for a couple of minutes. Dip in chopped peanuts, if using and place on the waxed paper lined baking sheet to harden.

[Link to Aroma Induction Hot Plate](#)

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