



 Caramel **APPLES** *gift kit*   

- 1 cup butter
- 2 cups packed brown sugar
- 1 cup light corn syrup
- 1 (14 ounce) can sweetened condensed milk
- 2 teaspoons vanilla
- 8 -10 wooden sticks
- 8 -10 medium tart apples

1. Insert 1 wooden stick into each apple.
2. In a heavy saucepan, combine the butter, brown sugar, corn syrup and milk; bring to a boil over medium-high heat.
3. Cook and stir until a candy thermometer reads 248 degrees (firm ball stage) about 30-40 minutes and for a softer caramel cook just to a few less degrees.
4. Remove from heat; stir in vanilla.
5. Dip each apple into hot caramel mixture; turn to coat.
6. Holding by the stick, sprinkle with nuts or whatever you desire while the caramel is still warm (work quickly the caramel sets up fast).
7. Set on generously buttered wax paper to cool.



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