

Classic Caramel Apples

Made with Werther's Original Chewy Caramels.



www.werthers-original.ca

Ingredients

Enjoy our delicious Classic Caramel Apples!

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

Makes: 4 portions

Prep Time: 20 minutes

Directions

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.

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.



This delicious recipe contains
Werther's Original Chewy Caramels