



Easy Caramel Apples

Prep: 20 minutes plus chilling

Cook: 30 minutes • Serves: 8

PICS unsalted butter for coating parchment

- 8 wooden ice pop or craft sticks
- 8 medium Gala, Granny Smith, Jonathan or McIntosh apples, stems removed

Praline

1½ cups **PICS granulated sugar**

1½ cups **PICS whole almonds**, coarsely chopped

Caramel

- ½ cup **PICS unsalted butter** (1 stick)
- 1 can (14 ounces) **PICS sweetened condensed milk**
- 2 cups packed **PICS light brown sugar**
- 1 cup **PICS light corn syrup**
- ½ teaspoon salt
- 1 teaspoon vanilla extract

1. Line rimmed baking pan with parchment or waxed paper; coat paper with butter. Line second rimmed baking pan with parchment or waxed paper. Insert 1 wooden stick halfway into stem-end of each apple; place on pan with unbuttered paper.

2. Prepare Praline: In large nonstick skillet, cook granulated sugar over medium heat 13 to 15 minutes or until sugar melts and caramelizes, occasionally shaking skillet. Add almonds; shake skillet to coat nuts with caramel, then immediately pour mixture onto prepared buttered pan; cool in pan on wire rack. Once cooled, break almond mixture into pieces, then coarsely chop; transfer to pie plate or wide, shallow dish.

3. Prepare Caramel: Attach candy thermometer to heavy 4-quart saucepot; add butter and melt over low heat. Stir in condensed milk, brown sugar, corn syrup and salt. Cook over medium-low heat 15 to 20 minutes or until candy thermometer reaches 240°, stirring frequently. Remove from heat; stir in vanilla extract. Stir to cool caramel to 200°.

4. Dip and swirl each apple into caramel until evenly coated, allowing excess to drip into saucepot. Dip top and roll sides of apples in praline, pressing lightly so praline adheres; stand caramel apples on same pan. Refrigerate at least 1 hour or up to 3 days. To serve, let apples stand at room temperature 10 minutes before serving.

Approximate nutritional values per serving:

817 Calories, 21g Fat (7g Saturated), 27mg Cholesterol, 75mg Sodium, 155g Carbohydrates, 7g Fiber, 9g Protein