



Chocolate Caramel Covered Apples



by Deluxe-Sweets-and-Candy-Gifts.com

Ingredients

- 5 Medium Granny Smith Apples
- 1 Bag Wrapped Candy Caramels (14 oz)
- 1 Tablespoon of Water
- 1 Bag Semi-Sweet Chocolate Chips (12 oz)
- 1 Tablespoon of Vegetable Oil
- (Optional) Toppings: Mini M&Ms®, mini chocolate chips, etc.
- (Optional) White Chocolate Chips for Drizzle Topping

Supplies

- Double Boiler
- Medium Sauce Pot
- Large Baking Sheet
- Wax Paper
- Cooking Spray
- 5 Lollipop Sticks
- Large Metal Serving Spoon
- Small Mixing Bowl (slightly wider and deeper than one apple)
- (Optional) Small Bowl for White Chocolate Drizzle
- (Optional) Fork for Drizzle
- Cellophane Bags (big enough to allow space around and above apples)
- Decorative Ribbons

Directions

1. **Prepare Baking Sheet:** Line baking sheet with wax paper. Spray with cooking oil.
2. **Prepare Hard Toppings:** Place your desired toppings in small bowls and set aside.
3. **Prepare Apples:** Thoroughly wash apples. (I do this with dishwasher soap to remove wax coating. Wax coating will not allow caramel to stick properly.) Dry them well and set them on the baking sheet. There should be space between each apple. Turn apples upside down, as the tops are wider than the bottoms and will sit more easily. Place lollipop sticks in each apple.
4. **Melt Caramel:** Unwrap each caramel and place in sauce pot. Drop in tablespoon of water. Bring to high heat. Do NOT leave stove or you will risk the caramel burning. Stir constantly with metal spoon until liquid. Caramel must be liquid. Remove from heat.
5. **Cover Apples with Caramel:** Pour caramel in small mixing bowl. Take one apple at a time by stick and dip it in the caramel. Remove and allow excess to drip back into bowl. Twirl the apple to allow caramel to flow evenly down sides. Place back on

baking sheet. Repeat step until all apples are done. Let caramel set while beginning with the chocolate. Clean and dry bowl in order to re-use for chocolate.

6. **Melt Chocolate:** Place about a ¼ inch of water in bottom pot of double boiler. Do NOT allow water to touch bottom of pot or you will burn chocolate. Pour bag of semi-sweet chocolate chips in top pot of double boiler and place on top of the pot with the water. Bring to low heat. Do NOT leave stove NOR raise heat too high or you will burn the chocolate. Drop tablespoon of oil in chocolate and stir. As heat rises chocolate will start to show signs of melting. Resist temptation to turn up heat. Regularly stir to create liquid. After a few minutes chocolate will be completely runny. If not runny the chocolate will not thoroughly cover apple.
7. **Cover Apples with Chocolate:** Pour chocolate into bowl. Do the same process with chocolate to cover apples as you did with the caramel.
8. **Add Hard Toppings:** While chocolate is still wet, grab some toppings and sprinkle them on each apple. After all apples are finished place in the refrigerator for 15-20 minutes to allow chocolate to harden.
9. **(Optional) Add White Chocolate Drizzle:** If you wish to add white chocolate drizzle on top of toppings then now is the time. If you wish to only add white chocolate drizzle instead of toppings then place apples in refrigerator after covering with chocolate to allow the chocolate to harden before adding the drizzle.

Pour only about a cup of white chocolate chips into small bowl. On 50% power, microwave for one minute. Remove and stir. Heat chocolate for another 15 seconds on 50% power if still not runny. Remove and stir. Repeat this step until completely runny. Dip fork in chocolate and fling chocolate across each apple. Set apples aside to let chocolate set.

10. **Package Apples:** Let apples set at least for a half hour before packaging. If you will not gift or deliver them to someone for at least another day then let apples set until the next day before packaging. Place each apple in proper sized cellophane bags. Bags should allow enough space around and above apples to not squeeze them and smear chocolate. Tie off with decorative ribbons. Place stickers on bags. Be creative and have fun!
11. **Gift Apples:** Make someone happy and give them away as gifts. Do not be surprised if you get requests for orders!