

# Homemade Caramel Apples

*makes 8-10*

## Ingredients

- 1 ½ cups heavy cream
- 1 ¼ cups whole milk
- 2 cups granulated sugar
- 1 ¼ cups dark brown sugar
- 1 teaspoon kosher salt
- 2 tablespoons unsalted butter
- ½ cup light corn syrup
- 3 tablespoons water
- 8-10 medium sweet/tart apples such as Granny Smith, pink lady, and honeys crisp *{washed and dried}*
- 8-10 wooden apple skewers or apple branches/twigs *{washed and dried before using}*



## Instructions

1. Line a baking pan with a piece of parchment paper. Lightly butter/grease the paper.
2. Insert a wooden stick into the center of each apple at the stem end to secure it. Set aside.
3. In a medium heavy saucepan over medium-low heat, combine the cream, milk, granulated and brown sugars, salt, butter, corn syrup, and water. Clip a candy thermometer to the side of the pan. Continually whisk the mixture until the temperature reaches 237° - 240°F, 30 to 40 minutes. Remove the pan from the heat.

*{The caramel will more than double in volume during cooking...make sure there is plenty of space in the saucepan.}*

4. Dip an apple in the caramel and swirl to coat. Let the excess caramel drip off the bottom of the apple and back into the saucepan. Place the caramel apple on the prepared baking sheet. Repeat with remaining apples.

*{optional: additional toppings such as nuts and chocolate chips may be added at this step}*

Caramel apples are best eaten the day they are made. They can be stored in an airtight container in the refrigerator for up to 3 days.