

The Downtown Dish

Decadent Delights

Recipe Credit: Pinterest

Category: Dessert/Snack

Apple Fries with Caramel Cream Dip

Ingredients:

For the Apples:

4 to 5 tart apples, we used Pink Ladies
1 cup buttermilk
1 cup sugar
Sifted flour
vegetable oil for frying
cinnamon and sugar, to taste

For the Dip:

1 (8 oz) cream cheese
1 small container cool whip (or 1 cup whipping cream with 1/2 cup sugar- whipped until stiff)
1 cup caramel sauce (use ice cream sauce or make your own)



Instructions:

In a fry pan, or deep fryer heat vegetable oil for frying.

Mix together the buttermilk and sugar in a medium size bowl. Peel and slice apples and add them to the buttermilk mixture as you go to prevent browning.

In a shallow dish, put a layer of sifted flour. Pull the apples out of the buttermilk mix, one at a time and lightly coat all sides in the flour.

When oil is nice and hot, gently place coated apples into the oil so they are not touching, when the bottom side begins to turn golden, flip over and brown the second side. Quickly remove to a tray lined with paper towels to soak up excess grease and cool. Sprinkle immediately with cinnamon and sugar while they are hot.

Dip:

Mix together the cream cheese and cool whip until completely blended then stir in the caramel sauce. Place into a bowl for dipping and drizzle a little extra caramel sauce over the top.