Caramel Apple Slices

Yields:	Prep Time:	Chill Time:	Total Time:
12 servings	40 minutes	20 minutes	1 hour

Ingredients:



- 3 large granny smith, honeycrisp, or whichever apple you prefer, washed and dried well
- 10 oz milk or dark chocolate melting wafers
- 8 oz (1 c) soft caramel squares, unwrapped
- 2 tbsp heavy cream
- 1 c variety chocolate melting wafers, optional but recommended
- Toppings: mini M&Ms, chopped nuts/candy bars, any other toppings you'd like

Instructions:

1. Line a sheet pan with parchment paper or a silicone baking mat and set aside.
2. Slice each apple from top to bottom into 4 or 5 slices, about ½ inch thick. Use a melon baller and the tip of a paring knife to remove the stem and carve out any seeds or fibrous core. (Don't dig all the way through the apple slice with the melon baller.)
3. Insert a food-grade wooden popsicle stick into the center of each apple slice from the bottom, pushing it about halfway into the apple. (If needed, use a paring knife to cut a slit in the bottom of the apple slice before inserting the popsicle stick.)
4. Melt the milk and dark chocolate wafers in a double boiler or the microwave according to package directions. Immediately before dipping the apples, pat them very dry with paper towels on all sides. Dip the entire apple slice into the chocolate, just past where the popsicle meets the fruit, allowing extra chocolate to drip off.
5. Place the apples onto the prepared sheet pan in a single layer, making sure they aren't touching each other. Refrigerate for 5-10 minutes, until the chocolate is set.
6. While the apples are chilling, place caramel squares in a microwave-safe bowl. Add the heavy cream and microwave on high for 20-30 seconds at a time, stirring between intervals until the mixture is melted and smooth. Melt the extra chocolate wafers as well. Set aside to cool. Let both the caramel and chocolate cool a bit until they're warm and still fluid enough to drizzle.
7. Using a spoon, drizzle the caramel over the chocolate dipped apple slices, followed by extra chocolate. Immediately sprinkle with your favorite toppings. Refrigerate for an additional 10-15 minutes, until the chocolate and caramel are set.
8. Enjoy!

Recipe courtesy of https://stripedspatula.com/chocolate-covered-caramel-apple-slices/#wprm-recipe-container-18436