

# Caramel Candied Apples

## Supplies

- 12 crisp apples
- 1 c. dark corn syrup
- 1 c. granulated sugar
- 1 c. light brown sugar
- 1 c. heavy cream
- 1/4 tsp. salt
- 3 tbsp. unsalted butter
- 3/4 tsp. vanilla



## Directions

Line a baking sheet with lightly oiled parchment paper

Push a popsicle stick halfway through the core of each apple.

Combine the syrup, sugars, heavy cream, and salt in a large saucepan over medium-high heat.

Simmer until the mixture reaches 240 degrees F. Remove from the heat and whisk in the butter and vanilla.

Let cool for 8 to 10 minutes, until caramel thickens to a toffee-like consistency

Dip the apples into the caramel and place on the prepared baking sheet. Cool completely.