

Harvest Festival

Caramel Apples

Ingredients:

small sauce pan

wooden spoon or plastic spatula

wooden pointed sticks

large shallow plate for toppings

1 bag of store-bought chewy caramels

4 apples

Toppings: your choice! nuts, crushed cookies, chopped candy pieces, sprinkles, etc.



Instructions:

1. Unwrap all your candies and place them in a small sauce pan. While you're add it, assemble your other ingredients too! Wash and dry your apples, stick 'em with popsicle sticks, and place your toppings on a shallow plate.

2. Place your candy-filled pan over medium-low heat and add 2 tablespoons water. Grab a wooden spoon or plastic spatula and stir frequently until candy is completely melted. ⚠️That means NO lumps.⚠️ Don't take your eyes off the pan for too long! If the caramel burns, it'll get bitter. PLUS you'll have to scrub your pan like crazy.

3. Remove your pan from heat and work quickly to coat your apples in caramel. We like to hold the handle of the pot and tilt it towards us so the caramel pools on one side. When you get down to the very bottom of the pot, use a spoon to coat your apple, as if you were basting a steak with butter.

4. As soon as you finish coating each apple with caramel, dip them directly in your toppings.



Beaches Parks and Recreation Division

San Clemente Community Center - 100 N Calle Seville - (949)361-8264

San Clemente Aquatic Center - 987 Avenida Vista Hermosa - (949)429-8797

Ole Hanson Beach Club - 105 Avenida Pico - (949)431-2959

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