

## **Caramel Apples Plus**

*from In Our Grandmothers' Kitchens*

### *Ingredients:*

3/4 pound caramel (or as much as you like) in block form  
1/3 pound milk chocolate, cut up  
1/3 pound white chocolate, cut up  
4 small to medium apples  
festive seasonal sprinkles, chopped nuts, or any other topping you like (optional)

### *Instructions:*

Preheat the oven to 200, and bring water to a boil in the bottom of a double boiler. Place the caramel in the top of the double boiler, and place the milk chocolate and white chocolate in oven-proof bowls.

If your caramel needs it (the package should tell you), add a little water to it. Melt the caramel in the double boiler over low heat, stirring occasionally. While it is melting put sticks in the cores of the apples.

When the caramel has melted, place the bowls of chocolate in the oven. Dip the apples in the caramel, gently swirling to cover them. Place the dipped apples on a cookie sheet lined with parchment or a silicone mat.

Take the chocolates out of the oven, and stir to confirm that they have melted. (Melting them takes 10 to 15 minutes in the oven.) Use a spoon to drizzle the chocolate over the apples.

If you wish for extra bling, throw a few sprinkles or nuts on top of the apples before the chocolate hardens. Then wait for it to harden before digging in. (Waiting is the hard part!) Makes 4 delicious apples. These are best consumed cut into segments.