Caramel Apples

A tasty little treat made with Werther's Original Creamy Toffees or Soft Caramels and fresh apples. You and your family will love this simple caramel apple recipe, perfect for fall or any time of year!



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Ingredients

Enjoy our delicious Caramel Apples recipe!

- 306 g (28 sweets) Werther's Original Creamy Toffees or Soft Caramels, unwrapped
- 4 medium-sized apples
- 4 lolly sticks
- 2 tbsp Whole milk

Preparation Steps

1. Wash and dry apples.
2. Insert one lolly stick in the core of each apple.
3. Place Werther's Original Creamy Toffees/Soft Caramels and milk in a microwave-safe bowl. Microwave on high, stirring frequently until smooth, about 2 minutes. For best results, let melted caramel cool for a few seconds before dipping.
4. Dip apples in melted caramel mixture using a spoon to cover.
5. Place on grease proof paper until caramel sets or refrigerate at least 15 minutes for quicker results.

Note:

For Extra Indulgence:

Press the bottom of caramel-dipped apple into chopped nuts, crushed cookies, sprinkles or your favorite topping. To finish, drizzle melted chocolate over apples. Enjoy!

Makes: 4 Caramel Apples

Ready in: 33 min

Prep Time: 15 min

Cook Time: 3 min

Chill Time: 15 min