

Chocolate Caramel Apples

5 - 6 small apples
5 - 6 wooden sticks

1 bag (7 oz) chewy
chocolate covered
caramels, unwrapped

1 1/4 cups chopped roasted
cashews, peanuts
or pecans

1/4 cup heavy whipping cream

*Here's an all-time autumn favorite
with a delicious twist – chocolate.*

*Dip the coated apples in any
of your favorite chopped nuts.*

*Decorate with a festive bow
for a wonderful hostess gift.*

Wash and thoroughly dry apples. Insert stick into the stem end of each apple. Set aside. Line a baking sheet with wax or parchment paper and butter lightly. Set aside.

In a 1-quart heavy-bottom saucepan, combine chocolate covered caramels and cream. Heat over low heat, stirring occasionally, until smooth.

Dip each apple into the hot caramel mixture, turning to coat. If the caramel is too hot to coat well, let stand several minutes and dip again. Scrape excess caramel from the bottom of the apple; then roll the bottom and half way up the sides of each apple in nuts. Place on prepared baking sheet; chill to set caramel.

Microwave Method: Place caramels and cream in a microwave-safe small deep glass bowl. Microwave at 30% power for 2 to 4 minutes, stirring well after each minute of cooking. Sauce will appear lumpy but after stirring will become smooth and shiny. Be careful not to overcook. Continue as above.

Makes 5 to 6 servings.

**Cook
Smart**

Use the microwave instead of your stove. Not only does it take less time to cook food, it also saves energy.