

# Caramel Apples

*Recipe makes 6 caramel apples*

## Ingredients

6 apples

1 (14 ounce) package individually wrapped caramels, unwrapped

2 tablespoons milk

6 craft sticks

butter

## Directions

1. Remove the stem from each apple and press a craft stick into the top. Butter a baking sheet.
2. Place caramels and milk in a microwave safe bowl, and microwave 2 minutes, stirring once. Allow to cool briefly.
3. Roll each apple quickly in caramel sauce until well coated. You can now roll the caramel apples in oats (Alvie's favorite), nuts, or anything else you like. You can even drizzle them with chocolate!
4. Place on buttered baking sheet to set.

The caramel coating is very gooey, so refrigerate the apples for about 15 minutes, or until the caramel has firmed up.