



SUMMER FUN

CARAMEL APPLES

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DESCRIPTION

Get ready to sweeten up your summer with some delicious homemade Caramel Apples! Chef Ralph Pallarino has a recipe for this sweet tooth staple and he wants to share it with you!

INGREDIENTS

- 1/2 cup butter
- 2 cups firmly packed brown sugar
- 1 cup light corn syrup
- dash of salt
- 1 (14-ounce) can sweetened condensed milk
- 1 teaspoon vanilla
- 10 tart apples, washed, dried
- 1 cup finely chopped salted peanuts

TOOLS

- 10 popsicle sticks
- saucepan
- wax paper

DIRECTIONS

1. In a saucepan, melt the butter then add the brown sugar, corn syrup and salt. Cook over medium heat, stirring occasionally, until mixture comes to a full boil (about 10 to 12 minutes). Stir in sweetened condensed milk. Continue cooking, stirring occasionally, until a small amount of mixture dropped into ice water forms a firm ball. Add salt if desired.
2. Remove the caramel from the heat and stir in the vanilla.
3. Stick a popsicle stick in each apple and dip the apples into the caramel mixture. Then dip 1 end of each apple into the peanuts. When you finish an apple, place it onto buttered waxed paper. When you're done dipping all the apples, refrigerate them until the caramel is firm (about 1/2 an hour).
4. When the caramel is firm...it's time to serve the apples up to your friends and family!

Did you know there's a free web video for this activity with step-by-step instructions?
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