

Caramel Apples

Caramel apples are a great fall treat and make great gifts.

When deciding what type of caramel apples to make, it is important to understand the difference between non-flowing and regular caramel. Non-flowing is firm and is good for caramel apples and candy centers. Regular caramel is solid, but soft. It is not as firm as non-flowing. While it may be used for caramel apples it works best for dips, turtles and candy centers.

Apples Covered with Premade Caramel

1 pound non-flowing caramel
6 or 7 medium sized Granny Smith apples
Melt caramel in the microwave, stirring every few seconds. Push skewers into apples. Hold apples by the skewer with one hand. Wrap caramel with the other hand completely around the apple.

Apples Covered with Premade Caramel and Candy Coating

1 pound caramel
1 pound chocolate flavored candy coating
6 or 7 medium sized Granny Smith apples
Melt caramel in the microwave, stirring every few seconds. Push skewers into apples. Hold apples by the skewer with one hand. Dip in caramel and set on wax paper. It may be necessary to spoon caramel over areas. Set in freezer just long enough to let the caramel set. Do not leave it in too long, or the apples will freeze. If caramel "puddles" too much around bottom, the "puddled" caramel can be snipped off with scissors. Melt chocolate coating*. Take caramel covered apples out of the freezer and dip in melted coating. Shake off excess coating and set on wax paper. Let set at room temperature for a minute and then pick up and set back down to get rid of excess coating. For a special touch, drizzle another color of chocolate or candy coating over the apple or dip in a crunch, nuts or sprinkles.

Apples Covered in Homemade Caramel and Chocolate

Homemade caramel
1 pound chocolate flavored candy coating
3 to 5 Granny Smith apples
After making a batch of homemade caramel (See "Cooked Candies" handout for full instructions), allow the caramel several hours to firm. Place chunks in microwave safe bowl and heat for 30 seconds, remove and stir. Heat for an additional 30 seconds. Continue until caramel becomes warm and fluid, then spoon and completely cover the apple. After the apple is completely coated, using the palm of you hand, smooth and even out the caramel. Place apple on parchment paper and place in freezer for about 3 minutes. Remove and smooth the apple again to eliminate any puddling of the caramel. Place the apple in the freezer again for about 3 minutes then remove and allow to sit at room temperature for a few minutes. Apples covered in homemade caramel must be covered in chocolate or candy coating or the caramel will slide off the apple. Melt chocolate flavored candy coating* or temper chocolate**. Dip the apple in melted chocolate or coating. Shake off excess chocolate or coating and set on wax or parchment paper. Let set at room temperature for a minute and then pick up and set back down to get rid of excess chocolate or coating. For a special touch, drizzle another color of chocolate or candy coating over the apple or dip in a crunch, nuts or sprinkles.

*Melting Candy Coatings

While real chocolate may be used to make these treats, we suggest using confectionary candy coating. Candy coating contains cocoa powder and vegetable oil. It is easy to melt and requires no tempering. If a thinner coating is desired, paramount crystals may be added. If adding flavors or colors, use a concentrated flavor or oil-based color.

Microwave Method: Place wafers in a microwave safe bowl. Microwave for 40 seconds. Stir. Microwave for 30 seconds. Stir. Continue microwaving only a few seconds at a time, stirring each time, until wafers are nearly melted. Remove from microwave and stir until all the wafers are melted.

Double Boiler Method: Bring water to nearly boiling in the bottom double boiler pan. Take pan off stove. Put wafers in the top pan of the double boiler. Place the pan over the bottom pan containing the hot water. Stir until the wafers are fluid. Important: never have the top pan over the bottom pan when the bottom pan is on the stove. Too much heat, water or steam ruins the candy.

**Tempering Chocolate

If you wish to use real chocolate on your apples, the chocolate will need to be tempered. Please see handout on Real Chocolate for full instructions.

