



HOW TO MAKE CARAMEL APPLES WITH A 5 LB. OR 10 LB. PAIL OF CARAMEL

Place the caramel pail in a crock pot. (Place metal lids on the inside bottom of the crock to keep the plastic pail away from the hot crock)

Fill the gap between the pail and the crock with water.

Turn the crockpot on high for 5 hours.

Stir the caramel every hour, until soft and ready to dip.

Hold the top of the stick

Press the apple into the hot caramel, until the apple is entirely covered.

Pull apple out of caramel.

Allow excess caramel to drizzle off for about 30 seconds

To stop the drizzle, rub the bottom of the apple firmly on the side of the bucket.

Roll in the topping of your choice.

Caramel keeps indefinitely in a cool dry place.



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