



## Caramel Apples



### Ingredients

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Apples (10-15)

#### Caramel Topping

Butter (1 cup)

Vanilla (1 ½ tsp)

Cream of tartar

Brown sugar (1 cup)

Sugar (1 cup)

Heavy cream (1 ½ cups)

Corn syrup (1 cup)

### How to Prepare

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#### Caramel topping

First, add in sugar, brown sugar, heavy cream, butter, corn syrup, and cream of tartar to a pot. Heat on medium for around 15-30 minutes. Once it reaches 250 degrees, remove from heat and then add in vanilla slowly. Stir in vanilla and let it cool. Using wooden skewers, skew apples. On a baking sheet, place parchment paper on top of it and butter it so the apples don't stick. One by one, roll apples into the caramel. Wait for them to cool a little bit more before dipping them into toppings and enjoy!

THE LEANING TOWER OF PISA  
ONE LINE DRAWING - BY MICHAEL SLOTWINSKI

*Bon Appétit!*