

Delighting your Caramel Apple-tite

Melting Caramel

- The easiest way to melt caramel is in the microwave using a plastic or glass bowl. Use one with a handle or wear gloves for extra protection as caramel will get very hot during the melting process.
- Microwave for 1 to 2 minute intervals and stir in between to avoid burning.
- The working melting temperature for caramel apples is 175-200°F. The hotter your caramel, the thinner your coating.

Apple Dipping Basics

- Thoroughly wash and dry apples prior to dipping to clean and remove wax coating.
- Apples should be room temperature when dipping into hot caramel.
- Spin and/or scrape bottom to remove excess caramel.
- Use appropriate size container so apple can be fully immersed to cover the insert point with caramel to prevent footing.





What type of apple?

Any type of apple will work. Granny Smith is the most popular brand due to its tart flavor. This provides a nice contrast to the sweet profile of the caramel.

Where to insert stick top or bottom?

No right answer here either. Either way works. However, as a pro tip, find the flatter side of the apple and stick into the opposite side. This will help your finished product sit nicer on shelf.

Post Caramel Decorating

- Adhere inclusions like chips, sprinkles, etc. Roll apple immediately after dipping into caramel.
- After caramel has cooled, dip apple into chocolate. Leave some bare caramel at the top. Chocolate will shrink when

solidified. Leaving room allows for airflow out to prevent cold flow and cracking.

- Drizzle chocolate or other coating over caramel (with or without inclusions).

Try These Flavor Combos!

- Dark Dip with Mini Chocolate Chips
- Milk Drizzle with Reese's Pieces
- White Dip with Cinnamon Sugar

Learn more at
www.cargill.com/cocoa-chocolate

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