



Hay Day Kitchen

Caramel Apple

Trick or Treat!?!

A ghostly something told us you would pick treat! Hay Day Kitchen is here with a Halloween delight that's easy to make and share with your friends. We're making delicious Caramel Apples!

We've prepared a simple recipe and video, so you can follow along step-by-step



<https://youtu.be/XgU4lubryPM>

Ingredients:

6 Green Apples

2 Cups Sugar

1/4 Cup Glucose syrup

1/4 Cup Water

1/2 Cup Cream

2 Tbsp Butter

1/2 Tsp Salt

Decorations M&Ms, crushed almonds, melted white or dark chocolate

Prep time: 2h

Servings: 6 Caramel apples

Equipment: Measuring spoons, pot, whisk, thick wooden or bamboo (skewer) sticks, parchment paper, baking tray



Method:

- Now that your apples are clean, remove the stems, inserting wooden sticks where they used to be.
- Arrange the apples on a baking tray covered with parchment paper. Refrigerate for one hour.
- In the meantime, prepare the caramel sauce!
- Set a pot over medium heat, measuring in sugar, syrup and water.
- Remove from heat once the mixture turns golden brown.
- Stir in cream -- be careful! The mixture is hot hot hot.
- Add salt and butter. Stir until smooth.
- Remove the apples from the fridge.
- Working quickly, dip each apple into the hot caramel, letting any excess drip back into the pot.
- Set the apples back on the parchment paper and add some Halloween spirit!
- Try dipping into crushed almonds, stick on some M&Ms or draw cobwebs using melted white or dark chocolate.
- You'll have to make them stick before the caramel hardens! You can always reheat it and stir until melted, just in case.
- Place your tray of caramel apples in the fridge and let them cool for 30 minutes.
- Plate up and get ready for a truly classic fall treat!

To make cobweb designs:

- Melt 1 cup of white or dark chocolate. Pour melted chocolate in a piping/icing bag.
- Carefully draw on the spooky or not-so-spooky design of your dreams.
- Place the apples back into the fridge for five more minutes.
- Serve!



How did your Caramel Apples turn out? We'd love to see how you decorated them!

Submit a photo to our Fan Art Uploader!

Or post it on Instagram, using the hashtag #haydaykitchen