

# CARAMEL APPLE POPS

Directions: With the help of an adult, check off each box and follow the step-by-step instructions below.

## Ingredients for Caramel Apples:

1 pound  
caramels



4 granny smith  
apples

2 tablespoons  
water



2 tablespoons  
lemon juice  
(optional)

## Optional Toppings:



crushed peanuts



mini chocolate chips



halloween sprinkles

## Step-by-Step Instructions:

1. Slice the apples away from the core into 1-inch pieces.
2. Use your knife to cut a small sliver in the bottom of each apple piece in order to place the apple slice on the stick.
3. Combine the caramels and water in a microwave safe bowl.
4. Microwave in 30 second intervals, stirring in between each one until the caramels are totally melted. (This could take a few minutes.)
5. Dip the slices of apple into the caramel and let the excess drip off. Then place on a baking sheet lined with a silicone baking mat. (You could also use wax paper.)
6. Sprinkle the caramel apple slices with whatever toppings sound good to you.
7. ENJOY!

Tip: If you don't plan to eat your treat right away, you can brush the exposed parts of the apple slices with lemon juice to preserve.