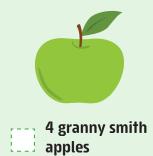
CARAMEL APPLE POPS

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

Ingredients for Caramel Apples:





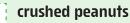






Optional Toppings:











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 ss 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
- ss 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
- ss 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.



