

Betty's Apple Dippers with Caramel Dipping Sauce



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In this video, Betty demonstrates how to make Apple Dippers. I use Granny Smith apples and make a dipping sauce from Kraft caramels.

Ingredient (for about 2 people)s:

2 Granny Smith apples, washed and dried with paper towel (You may use a different variety of apple.)

½ bag (about 25) Kraft caramels, unwrapped

¼ cup half-and half (This is half milk, half cream. You may use more , if desired.)

Place ½ bag unwrapped Kraft caramels in the top of a double boiler, with the water boiling below. Stir caramels continuously, until they melt. Add ¼ cup (or a little more) of half-and-half. Turn off heat and stir until caramel and half-and-half are combined and smooth. Let cool to room temperature. Slice 2 Granny Smith apples, removing seeds and core. To serve, place apple slices on a serving dish with caramel dipping sauce in a small custard cup at the side. These are delicious and great for kids! --Betty ☐