

Caramel Apples made with Midway's Finest Caramel Apple Dip



Making delicious caramel apples is easy. With Gold Medal's 0g Trans Fat Free Midway's Finest Caramel Apple Dip, you can create gourmet apples in minutes.

Ingredients

- Small, clean, and dry apples
- #4224 Midway's Finest Caramel Apple Dip

Directions

- **TIP:** Have apples clean, dry and at room temperature before you start dipping. As the caramel dip is heating up place the setter sticks into your apples.
- Open the caramel dip can and place open end up into the #4211C Twin Caramel Apple Dip Warmer or into a double boiler.
- Warm the caramel to 180 degrees F. Stir the caramel to achieve consistent 180 degrees F throughout the can.

- Holding the apple by the stick, dip the apple into the warm caramel all the way up to the point where the stick enters the apple.
- Take the apple out of the caramel and gently spin off excess caramel.
- Place caramel covered apple onto a cooling tray or parchment paper.
- For gourmet caramel apples roll the freshly dipped apple in nuts, candy, cookies, etc.
- Allow caramel apple to cool for 30 minutes before serving or packaging.