

Fresh from the Ronnybrook Kitchen

CARAMEL APPLES

Call it Fall, call it Autumn, either way it's Apple season in the Hudson Valley. Here's a cool weather treat for the entire family.

PREP: 30min READY: 30Min



INGREDIENTS

- 8 large tart apples
- 8 popsicle sticks
- 1 cup Ronnybrook Unsalted butter
- 2 cups packed brown sugar
- 1 cup light corn syrup
- 1 (14oz) can sweetened condensed milk
- 2 teaspoons vanilla extract



DIRECTIONS

1. Bring a large saucepan of water to a boil. Dip apples in boiling water for a few seconds, then dry with paper towels to remove any wax from the peels. Set apples aside; when completely cool, insert a wooden popsicle firmly into the bottom of each apple for a handle.
2. Line a baking sheet with parchment paper.
3. Stir Ronnybrook butter, brown sugar, corn syrup, and sweetened condensed milk together in a saucepan over medium-high heat. Bring to a boil, stirring constantly, and reduce heat to medium. Cook until a candy thermometer reads 248 degrees F (120 degrees C), 25 to 30 minutes; stir constantly to prevent burning. Drop a teaspoon full of caramel into a glass of cold water; it should form a firm ball. Remove caramel from heat and stir in vanilla extract.
4. Working quickly, dip each apple into the hot caramel to completely coat the apple and about 1/2 inch of the wooden handle. Sprinkle apples with any desired toppings while still hot. Let caramel apples cool on the parchment paper. Use caution, caramel is very hot.

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