

# EASY CARAMEL APPLES!!!

Simple and easy ! My whole family loves this recipe so much. If it were for them, I'd be making this every day! Give it a shot, you'll love it! To Make this Recipe You' Will Need the following ingredients:

## INGREDIENTS:

Six large apples.

1 Cup.0f white sugar.

1/2 Cup.0f water.

255g.0f cream. ( 35%)

A pinch of salt.

## PREPARATION:

Step 1:

I rinse the apples and inserted each with a wooden stick and I placed them for at least an hour in the refrigerator.

Step 2:

I prepared the caramel, by melting the sugar with salt and water in a small saucepan, mixing gently with the fork at the very beginning, until the sugar and salt are dissolved.

Step 3:

I boiled over medium-low heat for around 15 minutes or until the syrup is golden blond honey until the sugar has dissolved.

Step 4:

I added the cream until the temperature of the caramel rises to 250°F=121°C, which takes roughly 10 minutes.

Step 5:

Once the temperature is reached, I removed it from the oven, switch it to a heat-resistant bowl, and I let it cool until the caramel is 212°F=100°C for a few minutes.

Step 6:

Then I dipped the apples successively in the caramel and I put them on a baking sheet covered with parchment paper or baking paper.

Step 7:

For garnish, I used what I had, once I used nuts, another time I had some candies.

ENJOY IT!!