Caramel Apples

You Need:

- 6 small apples
- 6 popsicle sticks
- 1 package of caramels
- 2 Tablespoons water
- 1 teaspoon butter
- 1 Tablespoon
- 1 teaspoon
- wooden spoon
- saucepan
- wax paper
- paper towels
- stove

1. Grease wax paper with 1 tsp. butter.
2. Wash the apples. Dry them with paper towel.

Remove stems. Stick wooden popsicle stick into each stem of apple.


4. Put saucepan on stove, turn to MEDIUM heat. Stir until smooth and caramels have melted together.
Turn stove OFF. Remove from heat.

5. Dip apples into melted caramels.

6. Let cool on greased waxed paper.
CARAMEL APPLES

You Need:

6 small apples
6 popsicle sticks
1 pkg. caramels
2 Tb. water
1 tsp. butter
Tablespoon

1 teaspoon
wooden spoon
saucepan
wax paper
paper towel
stove

1. Grease wax paper with 1 tsp. butter.
2. Wash the apples. Dry them with a paper towel. Remove stems. Stick wooden popsicle stick into each apple.
4. Put saucepan on stove, turn to MEDIUM heat. Stir until smooth and caramels have melted together. Turn stove OFF. Remove from heat.
5. Dip apples into melted caramels.