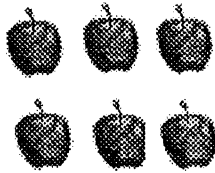


Caramel Apples

You Need:



6 small apples



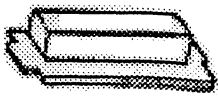
6 popsicle sticks



1 package of caramels



2 Tablespoons water



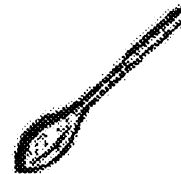
1 teaspoon butter



Tablespoon



1 teaspoon



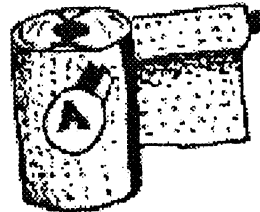
wooden spoon



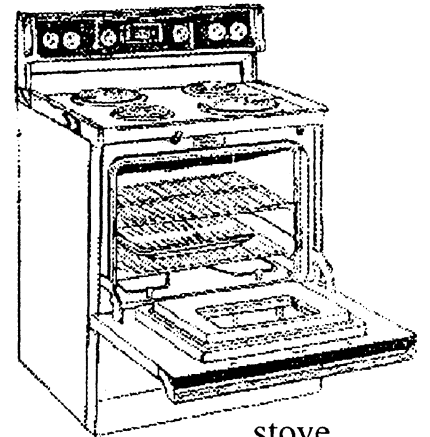
saucepan



wax paper

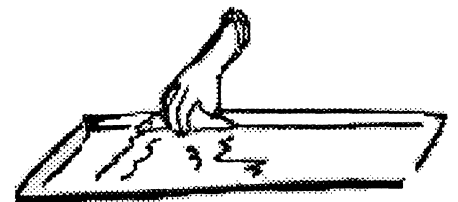
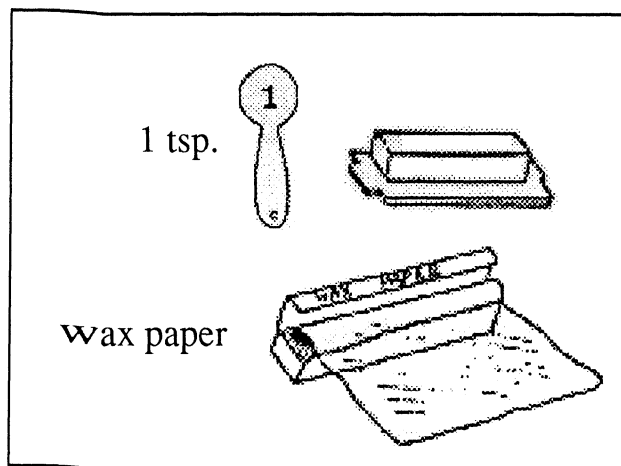


paper towels



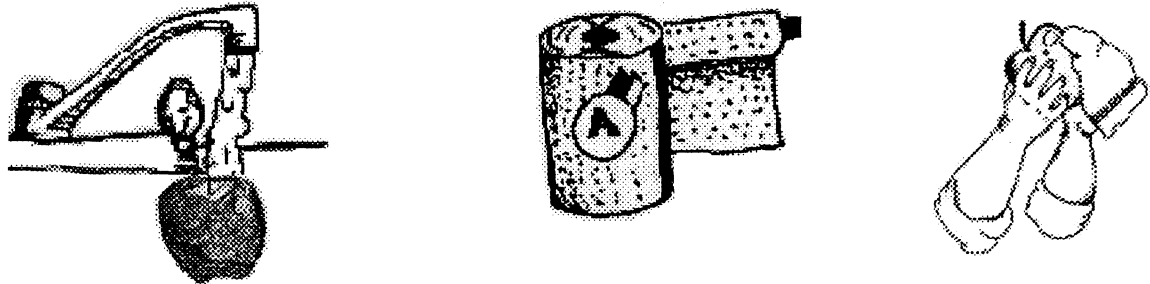
stove

1.



603
Grease wax paper with 1 tsp. butter.

2.

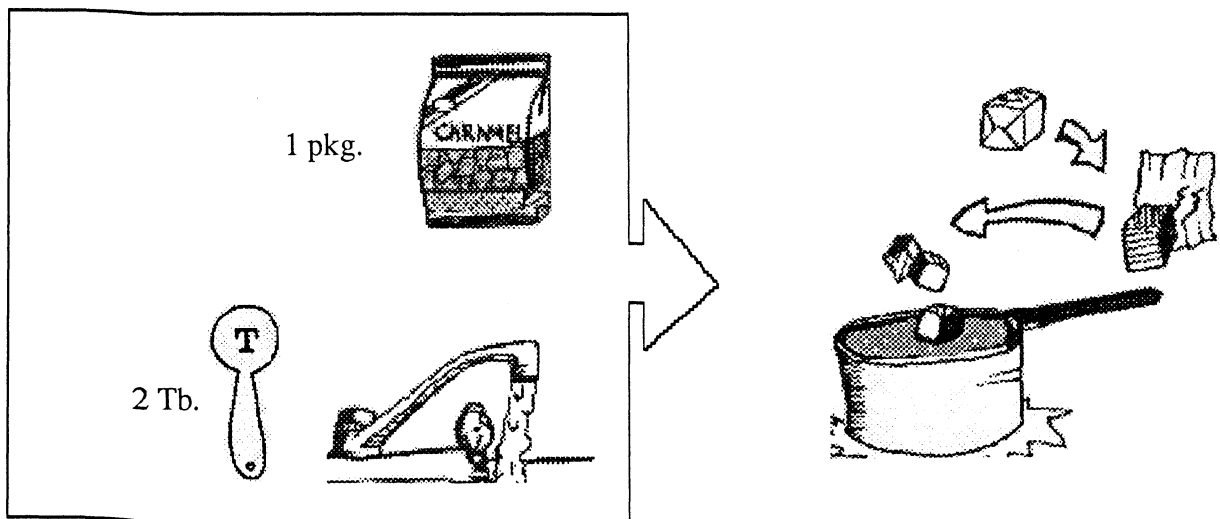


Wash the apples. Dry them with paper towel.



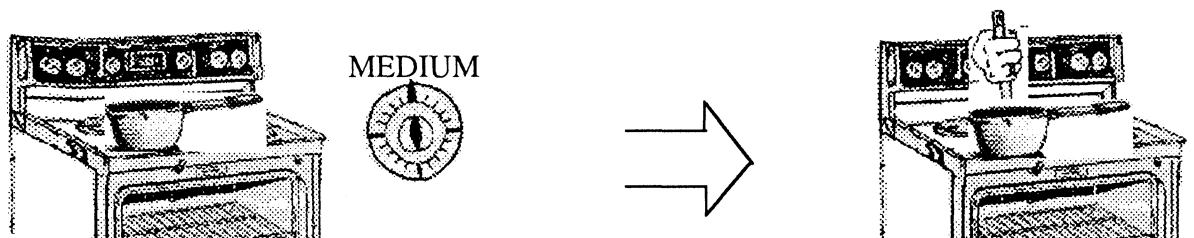
Remove stems. Stick wooden popsicle stick into each stem of apple.

3.

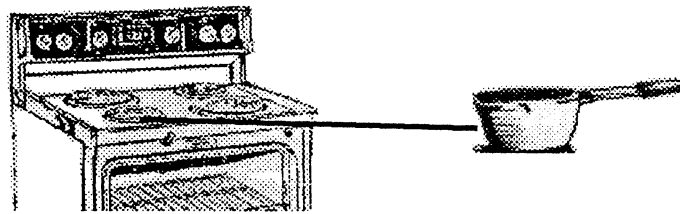


Unwrap caramels. Put in heavy saucepan. Measure 2 Tb. water and put in pan.

4.

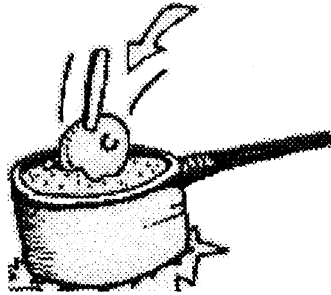


Put saucepan on stove, turn to MEDIUM heat.
Stir until smooth and caramels have melted together.



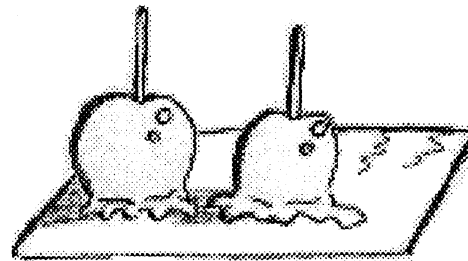
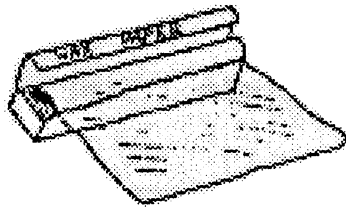
Turn stove OFF. Remove from heat.

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.
3. Unwrap caramels. Put in heavy saucepan. Measure 2 Tb. water and put in pan.
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 wax paper.