



Mwokaji Cakery

Halloween Caramel Apple Recipe

What you will need:

12 Granny Smith Apples
12 Caramel Apple Sticks

Wooden Spoon or Silicon Spoon
Medium Sized Stainless Steel Saucepan or a Cooper Saucepan
Small Sized Stainless Steel Saucepan/Pot or a Cooper Saucepan/Pot

Black Sugar Granules for Decoration

Caramel Ingredients:

1 ½ Cups Granulated Sugar
1-Cup Heavy Cream
¼ Cup Honey
4 Tablespoons Salted Butter
½ Teaspoons Himalayan Sea Salt

Stick Caramel Apple sticks firmly into your apple and set aside. Repeat.

Pour sugar into saucepan and cook on medium fire the heavy cream and honey into a small saucepan or pot and let it cook on medium fire.

Cook both simultaneously. If the cream boils up too much, lower the fire and let it simmer down.

After a few minutes on the fire the sugar in the pan will begin to liquefy. The liquid sugar will begin to darken and “caramelize.” This is the point where I always want to grab my spoon and start stirring. But resist. Instead take the pan by the handle and slide in a sautéing motion. If the caramel starts to cook too fast, take it off the fire and reduce the temp.

You want your cream to boil right around the same time your sugar completely caramelizes.

Once all the granules of sugar become caramelized, take the pan off the stove. Pour in your hot heavy cream. Be ready for the boils and toils that your caramel will make once that cream hits. It will take a few seconds for the commotion in the pan to dial down. Start mixing the cream into the caramel. Right about now you should be smiling ear to ear in anticipation of the caramel goodness you have created.

Put your butter in. Stir

Add your salt. Stir.

Grab an apple, and then swirl it around in your warm caramel. Let excess caramel drip off. Cover in the black sugar. Set the apple aside on piece of parchment or on a cooling rack.

Refrigerate for one hour and enjoy.

- Breezee

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