



Chef Candice Custodio's

Spooky Black Caramel Apples

Ingredients

- 7 small granny smith apples
- 15 oz chewy caramels
- 3 Tbsp heavy cream
- 1 pinch salt
- 3-4 tsp black food coloring**
- 1/2 tsp vanilla

Directions

1. Rinse and dry apples; insert a stick or skewer.
2. Line a baking sheet with parchment paper and set in the fridge.
3. In a small saucepan, heat caramels with heavy cream, and salt.
4. Stir constantly until melted and smooth, then stir in vanilla and food coloring. If caramel is too runny, allow to cool slightly.
5. Dip apples one at a time rotating to cover completely with caramel.
6. Allow excess caramel to run off and then place on chilled baking tray. (If caramel becomes too thick then reheat slightly.)
7. Allow apples to set chill in fridge for at least 30 minutes.