

Caramel Apples

Ingredients:

- 6 apples (*I recommend Granny Smith apples; Other good options include Honeycrisp, Gala, or Fuji apples*)
- 6 wooden craft sticks
- cooking spray
- 1 (14 ounce) package individually wrapped caramels, unwrapped
- 2 tablespoons milk

Directions

1. Remove the stem from each apple and press a craft stick into the top. Spray a baking sheet with cooking spray.
2. Place caramels and milk in a microwave-safe bowl; microwave for 2 minutes, stirring once. Set aside to cool briefly.
3. Roll each apple quickly in caramel sauce until well coated. Place on prepared sheet to set.
4. Enjoy!