



## Caramel Apples

Our funnel cake recipe was so popular that we decided to continue the carnival theme with this recipe for caramel apples. If you're like me, you've always eaten these hours (maybe days!) after they were originally cooked. When they're fresh from the stovetop, they're like a completely different - and much tastier - snack. Add a touch of cinnamon if you want to add a little zing.

### Ingredients

4 apples, washed  
8 oz brown sugar  
3 2/3 fl oz water  
1 tsp vinegar  
7/8 oz butter

### Preparation Process

Push the wooden skewers through the top of the apples until they're halfway through the center

Heat the sugar and water in a saucepan over high heat until the sugar dissolves.

Once the water is boiling, add the vinegar and butter. Cook for 8-10 minutes. You can check when the caramel is ready by dropping a small amount into a bowl of water. The caramel will be ready if it hardens immediately.

Dip each apple individually into the caramel, then place on a tray.

Let cool and serve.

If you want to watch the video again. Click [here](#).