



# Building a Caramel Apple

Proper technique for putting caramel on an apple

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# INTRODUCTION

This guide will show you how to make a delicious caramel apple.



## TOOLS:

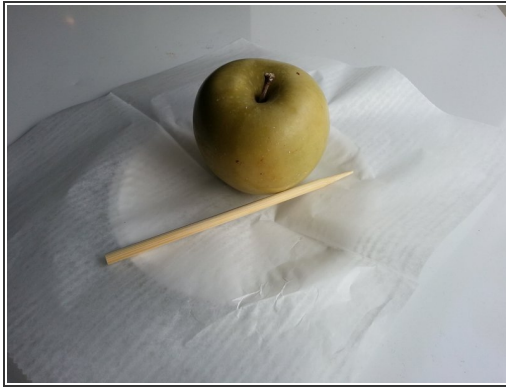
- [Spoon](#) (1)
- [Heating Pot](#) (1)



## PARTS:

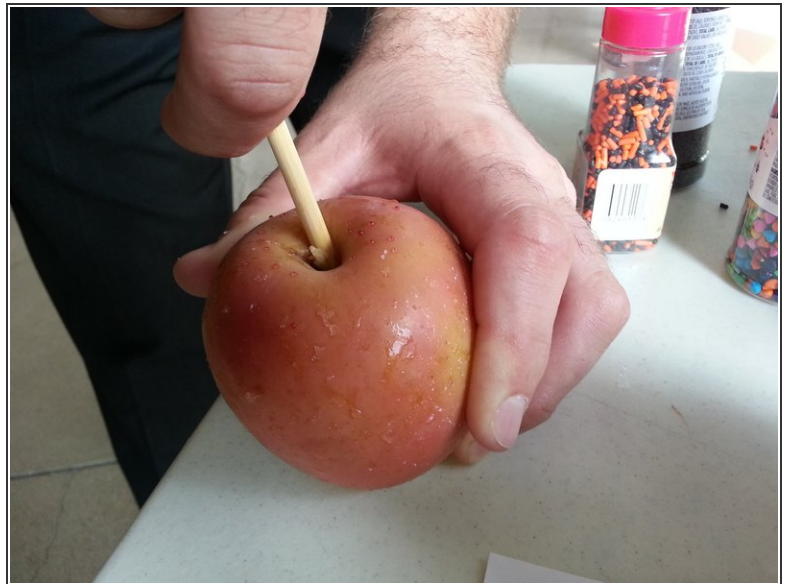
- [Whole Green Apple](#) (1)
- [Candy Apple Stick](#) (1)
- [Caramel](#) (1)
- [Desert Toppings](#) (1)

## Step 1 — Building a Caramel Apple



- Acquire apple, stick, plate, and wax paper
- Write your name on small plate.

## Step 2



- Insert the stick into the apple near the stem.



### Step 3



- Dunk the apple in the hot caramel, making sure to coat the whole apple.
- Remove the apple from the caramel, twisting it in the air, allowing the caramel to cool slightly.

### Step 4



- Place the slightly cooled caramel apple on the waxed paper with the stick pointed up.

## Step 5



- Put a ton of toppings on the caramel apple, starting with the dry toppings, then the wet.

## Step 6



- Put the caramel apple in the refrigerator for at least an hour, or leave it out to cool.



## Step 7



- Once the caramel apple has cooled properly, eat it.
- Use a knife and fork if you must.

If you find yourself feeling ill after eating this delicious item, you know you've made it right.