Betty's Caramel Apples

Ingredients

- 12 whole apples
- 1/4 cups butter
- 1 cup white syrup
- 14 ozs Fluid, eagle brand condensed milk
- 2 cups white granulated sugar
- 1 tsp vanilla extract

Instructions

Assemble all ingredients: wash and dry apples, insert sticks, and butter a cookie sheet and dinner plate before starting to cook.

Heat all ingredients except vanilla in a heavy 2-quart saucepan over medium/low heat. Stir constantly! (Unless you really like the look of scorched bits on your apples.)

When caramel reaches soft ball stage (235°F-240°F) remove from heat and add vanilla. Let cool a few minutes.

Using the stick inserted in the apples, dunk apples in the hot caramel and twirl slowly away from the heat for a couple of minutes. It's nice to have a helper or two at this point.

Place caramel-covered apples on a buttered cookie sheet. Optional: drizzle with melted chocolate or roll in chopped nuts.

Extra caramel from the bottom of the pan:
1. Can be scraped out with a spatula into a buttered plate or dish to be cut into individual pieces when cool.
2. Can be thinned in the pan with half-and-half and eaten warm, as a dip for apple wedges

Summary

Yield: 1
Prep Time: 10 minutes
Category: Desserts
Cuisine: American