



# Sparkle Kitchen

## **Caramel Apple Mini-Bites**

### **Ingredients**

11-ounce bag of caramels  
3 tablespoons heavy cream  
a pinch of salt  
2-3 apples  
sprinkles or nuts (optional)

### **Directions**

Unwrap the caramels and melt them in a double boiler, stirring every few minutes. Once the caramels start to get sticky, add the cream and salt. Then, stir constantly until the caramel is melted.

Turn the heat on the double boiler down to low, and cut the first apple into chunks. (Resist the urge to chop all of the apples at once, or they'll begin to brown before you can dip them all.) Skewering the apple chunks with toothpicks, gently twirl them into the caramel, then place them in individual mini muffin papers.

Continue cutting and dipping the apples until you run out of either caramel or apples. You can add sprinkles or chopped nuts to the tops if you like, but I prefer mine plain.

While these will keep in the fridge for a few hours, the caramel will start to stick to the muffin papers as it chills so it's best to enjoy them right away.

Invite your neighbors over and make up a tray!