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# FOOD

'Apples and peanut

combination. Surprise

with this crispy peanut

your friends this fall

butter cookie coated

caramel apple cre-

ation.

butter are a classic

# The Hortland Observer

# **Caramel Apples**

# Sweet Creations

### on a Stick

Looking for a way to spice up this traditional Halloween treat? Here are some recipes for taking caramel

Peanut Butter Crunch Apples

on a cookie sheet covered with lightly greased aluminum foil.

1. Insert wooden sticks 3/4 of the way into the stem end of each apple. Place apples

2. Combine caramels and water in a saucepan over low heat. Cook, stirring often,

until caramel melts and is smooth. Stir in the vanilla. Dip each apple into the caramel

and gently run apples around insides of saucepan to scrape off some of the caramel.

apples to the next level. · Use a combination of different colored apples: red, green and yel-

· Choose uniform-sized apples--

small apples work best. · Substitute chocolate caramels for

traditional.

· Before dipping apples in cara-

# mel, set them on an even surface stores) when pressing on toppings. poke straight up.

let excess caramel drip off. Holding apple upright, press toppings into caramel to hold them in place.

· Use latex gloves (available at drug-

and cut half-inch slices in the top of • Use a pastry bag with a small tip each apple to ensure that the sticks and melted chocolate to make polka

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dots. • Dip apples in one quick motion; • Set dipped apples on wax squares or parchment paper.

And remember: caramel apples are always best eaten the same day they are made!

Scrape excess caramel from the apple bottoms using the side of the saucepan.

3. Spread the chopped cookies out on a dinner plate. Roll caramel apples in the cookies and place on the aluminum foil. Place the milk chocolate and white chocolate into separate microwave-safe bowls.

4. Heat in the microwave at 30 second intervals, stirring between each, until melted and smooth. Drizzle milk chocolate over the apples, and then drizzle the white chocolate over the milk chocolate. Refrigerate until ready to serve.

#### INGREDIENTS

- · 6 Granny Smith apples
- · 6 wooden sticks
- 1 (14 ounce) package individu-
- ally wrapped caramels, unwrapped 4 ounces white chocolate,
- · 2 tablespoons water

with graham crackers and marshmallows and drizzled with chocolate for a treat you can't get enough of."

#### INGREDIENTS

- · 6 Granny Smith apples
- 6 wooden sticks
- 1(14 ounce) package individually wrapped caramels, unwrapped
- · 2 tablespoons water
- 1/2 teaspoon vanilla extract
- DIRECTIONS

1. Insert wooden sticks 3/4 of the way into the stem end of each apple. Place apples on a cookie sheet covered with lightly greased aluminum foil.

2. Combine caramels and water in a saucepan over low heat. Cook, stirring often, until caramel melts and is smooth. Stir in the vanilla. Dip each apple into the caramel and gently run apples around insides of saucepan to scrape off some of the caramel. Scrape excess caramel from the apple bottoms using the side of the saucepan.

3. Combine the miniature marshmallows and graham crackers on a dinner plate. Roll the apples in the mixture to coat. Place on the aluminum foil and chill.

4. Put the chocolate chips in a microwave-safe bowl. Cook in the microwave for 30 second intervals, stirring between each, until melted and smooth. Drizzle over the apples and return them to the refrigerator until ready to serve.

## **Rocky Road Caramel Apples**

"Caramel apples are taken down a rocky road by rolling marshmallows and pecans. A dark chocolate drizzle finishes them off.'

# **Rancher's Reserve** Pork Shoulder **Angus Boneless Blade Roast Beef London Broil** SAVE up to \$2.60 lb. SAVE up to \$1.70 lb. Safeway Chicken Extra Large highs or Drumsticks **Cooked Shrim** AVE up to 20¢ lb SELECTED EXCELLENCE

# Ingredients for life. SAFEWAY

DIRECTIONS



















- 1 1/2 cups miniature marshmallows
- · 1 1/2 cups crushed graham crackers
- · 1 cup semi-sweet chocolate chips
- chopped

1/2 teaspoon vanilla extract

filled sandwich cookies

· 3 cups chopped peanut butter

• 4 ounces milk chocolate, chopped

#### INGREDIENTS

- · 6 Granny Smith apples
- · 6 wooden sticks
- 1(14 ounce) package individually
- wrapped caramels, unwrapped
- · 2 tablespoons water
- 1/2 teaspoon vanilla extract

#### DIRECTIONS

1. Insert wooden sticks 3/4 of the way into the stem end of each apple. Place apples on a cookie sheet covered with lightly greased aluminum foil.

2. Combine caramels and water in a saucepan over low heat. Cook, stirring often, until caramel melts and is smooth. Stir in the vanilla. 3. Dip each apple into the caramel and gently run apples around insides of saucepan to scrape off some of the caramel. Scrape excess caramel from the apple bottoms using the side of the saucepan.

4. Combine the miniature marshmallows and pecans on a dinner plate. Roll the apples in the mixture to coat. Place on the aluminum foil and chill.

5. Put the chocolate chips in a microwave-safe bowl. Cook in the microwave for 30 second intervals, stirring between each, until melted and smooth. Drizzle over the apples and return them to the refrigerator until ready to serve.

### Cherry Almond Caramel Apple Explosion

"Caramel apples get all dressed up in this delightful cherry, almond and chocolate extravaganza."

#### INGREDIENTS

#### · 6 Granny Smith apples

- 6 wooden sticks
- · 1 cup semisweet chocolate chips
- · 1 (14 ounce) package individu-
- ally wrapped caramels, unwrapped
- 2 tablespoons water
- 1/2 teaspoon vanilla extract

#### DIRECTIONS

1. Insert wooden sticks 3/4 of the way into the stem end of each apple. Place apples on a cookie sheet covered with lightly greased aluminum foil. Place the chocolate chips into a microwave-safe bowl. Heat in the microwave at 30 second intervals, stirring between each until chocolate is melted and smooth. Set aside.

2. Combine caramels and water in a saucepan over low heat. Cook, stirring often, until caramel melts and is smooth. Stir in the vanilla. Dip each apple into the caramel and gently run apples around insides of saucepan to scrape off some of the caramel. Scrape excess caramel from the apple bottoms using the side of the saucepan.

3. Roll apples in mixture of cherries and almonds. Place on the aluminum foil. Use a spoon to drizzle chocolate over the apples. If the chocolate is too thick, thin by mixing with a little vegetable oil. Chill until ready to serve.



- 1 1/2 cups dried cherries
- 1 cup sliced almonds

- 1 1/2 cups miniature marshmal-
- 1 1/2 cups chopped pecans, toasted
- 1 cup semisweet chocolate chips

