

## FOOD

 Caramel Apples saples oh thene leos USea cmmbiateon of diferent on a Stick small apples work best. Looking for a way to spice up this - Substitute chocolate caramels for traditional Halloween treat? Here traditional.
are some recipes for taking caramel Before dipping apples in cara-
mel. set them on an even surface stores) when pressing on toppings.
 cach aplel ol ensure hat the sticks and meleced chocolate lomake polka . Dip apples in one quick motion. dots. etexcesscaramel dripoff. Holding or parchmedapples letexcesscarameldripoff. Holding or parchment paper aramel to hold them in place Uselatex always best eaten the same day - Uselatex gloves (availableatdrug- they are made!
Ingen


VALID FOR 8 DAYS THRU HALLOWEEN

sartwar cocupon


Sanmar
8 DAYS ONLY!
October 24 thru October $3!$
on


SUPER COUPOISII
||||||III

8 DAYS ONIY!
( ${ }^{2}{ }^{97^{\circ}}$
Siver couponas
.||เแ!


Lools for the circled prices
eBay gift cards now available in our Gift Card Mall. को

Scrape exeess caramel from the apple botoms suing the side of he 3. Sprepan. in Spread the chopped cookies out on a dinner plate. Roll caramel apples 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. INGPEDIENTS

## - 6 Granny Smith apples

 - 6 wooden sticks - $1 / 2$ teaspoon vanilla extract 1 (14 ounce) package individu- filled sandwich cookies

S'mores Apples
"Caramel apples are studded
with granam cracker and
marshanlows and drizled with
chocolate for a treat you cant't
chocolate for
get enough of."

## INGREDIENTS



## 6 Granny Smith apples

1 (14 ounce) package individually
(140unce) package individually
man wrapped caramels, unwrapped
2 tablespoons water

## $11 / 2$ cups crushed graham crack

 $1 / 2$ teaspoon vanilla extract DIRECTIONSDIRECTIONS 1. Insert wooden sticks $3 / 4$ of the way into the stem end or each apple.
Place apples on a cookie sheet covered with lightly greased aluminum Combine caramels and water in a saucepan over low heat. Cook, stirring 2. Combine caramels and water in a saucepanover low heat. Cook, stirring
often, until caramel melts and is smooth. Stir in the vanilla. Dipeach 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 tocoat. Place on the aluminum foil and 4. Put the chocolate chips in a microwave-safe bowl. Cook in th 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 drizle finishe narshmallows and pecans. A
dark chocolate drizzle finishes

INGREDIENTS
INGREDIENTS
.6 Granny Smith apples


6 wooden sticks
1(14ounce) package individually
$\begin{array}{ll}\text { - } 1 \text { (140unce) package individually } & \text { lows } \\ \text { wrapped caramels, unwrapped } & \text { •1 } 1 / 2 \text { cups chopped pecans, } \\ \cdot 2 \text { tablespoons water } & \text { toasted }\end{array}$ wrapped caramels, unwrapped
-2 tablespoons water - $1 / 2$ teabpoons vanilla extract

## DIRECTIONS

. Insert wooden sticks $3 / 4$ of the way into the stem end of each apple.
Pace apples on a cookie sheet covered with lightly greased aluminum
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 o scrape off some of the caramel. Scrape excess caramel from the apple bottoms using the side of the saucepan.
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 dre

## INGREDIENTS

6 Granny Smith appl
I cup semisweet chocolate chips

- I (14 ounce) package individually wrapped caramels, unwrapped 2 tablespoons water
$1 / 2$ teaspoon vanilla extract

$1 / 2$ teaspoon vanill - 1 cup sliced almonds


## 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 iselted 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. Dipeach apple
into the caramel and gently run apples around insides of saucepan to into the caramel and gently run apples around insides of saucepan to
scrape off some of the caramel. Scrape excess caramel from the apple scrape off some of the caramel. Scrape ex
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
