

Caramel Apples

Here's what you'll need:

- 6 wooden Popsicle sticks
- 6 medium apples, rinsed and dried
- 1 14-ounce package caramels, unwrapped
- 2 Tbsp. water

Insert a Popsicle stick into stem end of each apple; set aside. Either melt the caramels in water over medium-low heat on the stove or in the microwave following package directions.

Dip the apples in the caramel mixture. Drain excess caramel and place upright on waxed paper-lined cookie sheet. Place in refrigerator until set. Serve at room temperature.

Variations:

Chocolate and Caramel Covered Apples with Pecans and/or Coconut

Once the caramel apples are set, melt a ½-pound package dark-chocolate candy coating according to package directions. Dip the caramel apples completely in the chocolate. Allow excess to drain. Place on wax paper.

Sprinkle with lightly toasted chopped pecans or coconut.