🍎 Caramel Apple Lab

Culinary 1 · Unit 4 · Level 1 · Mon 10/26 (Blue) · Tue 10/27 (Gold)



Name: _____

Makes 10-15 apples (whole class batch). Mrs. Dyches' recipe: Homemade Caramel Apples (House of Nash Eats, linked on her Canvas lab). Made from scratch: no Kraft caramel!.

🧺 Apples: get it. Check ☐.

- ☐  **10-15** Granny Smith apples, washed and dried
- ☐  **1 per apple** sturdy stick

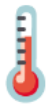
🧺 Caramel for dipping: get it. Check ☐.

- ☐  **1 cup** salted butter
- ☐  **2 cups** light brown sugar
- ☐  **1 cup** light corn syrup
- ☐  **14 oz** sweetened condensed milk
- ☐  **1 tsp** vanilla extract

🧺 Toppings (pick): get it. Check ☐.

- ☐  chopped nuts
- ☐  mini M&M's or melted chocolate
- ☐  crushed Oreos or graham crackers
- ☐  crushed pretzels

👩‍🍳 Do one box. Check ☐ it.

1		Wash the apple.	☐
2		Put in the stick.	☐
3		Apple in the freezer.	☐
4		Melt butter.	☐
5		Add sugar + milk.	☐
6		Stir. Watch the thermometer.	☐
7		Add vanilla.	☐
8		Dip the apple. Staff helps!	☐
9		Roll in toppings.	☐
10		Cool it. Photo!	☐

💡 *Wax paper or foil will stick. Use parchment. Her assignment says: made from scratch, no Kraft caramel.*