🍎 Caramel Apple Lab

Culinary 1 · Unit 4 · Level 2 · Mon 10/26 (Blue) · Tue 10/27 (Gold)



Name: _____ Date: _____ Period: _____

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

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

🧺 Caramel for dipping

- ☐ 🧈 **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)

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

👩‍🍳 Steps: check each box when you finish

- [ ] 1 🧼 Wash the apples well to take off the wax. Dry them.
- [ ] 2 🥢 Push a stick deep into the top of each apple.
- [ ] 3 🧊 Put the apples on parchment. Freeze **20 minutes**.
- [ ] 4 🧈 Melt the butter in the saucepan on medium-high.
- [ ] 5 🟫 Stir in the brown sugar, corn syrup, and sweetened condensed milk.
- [ ] 6 🌡️ Cook and stir **almost all the time** until the thermometer says **235-240°F** (12-15 minutes).
- [ ] 7 🍦 Take it off the heat. Stir in the vanilla.
- [ ] 8 🍏 Dip a cold apple. Turn it fast. Let the extra drip off.
- [ ] 9 🍫 Roll it in toppings right away.
- [ ] 10 ❄️ Set it on parchment. Chill **15 minutes**. Photo!

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