🍎 Caramel Apple Lab · Lab Prep Sheet

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



Name: _____ Date: _____ Period: _____

👥 Job roles: circle your job. Initial when it is done.

Job	What you do	Done ✔️
👨‍🍳 **Head Chef**	Reads each step out loud. Checks the card.	
🥄 **Measurer**	Gets and measures each ingredient.	
🥣 **Mixer / Cook**	Mixes, cooks, and watches the timer.	
🧽 **Clean-Up Captain**	Washes, dries, and wipes as we go.	

🧰 Equipment: check when it is on your counter

- ☐ 🍲 **Medium saucepan** Cook the caramel.
- ☐ 🌡️ **Candy thermometer** Tells you when caramel hits 235-240°F.
- ☐ 🥄 **Wooden spoon** Stir the caramel almost all the time.
- ☐ 📜 **Baking sheet + parchment** Dipped apples set on it (not wax paper or foil).
- ☐ 🥢 **Sticks** Hold the apple to dip it.
- ☐ 🧊 **Freezer** Chill the apples 20 minutes.

🧺 Ingredients (amounts are on the recipe card)

- ☐ 🍏 Granny Smith apples
- ☐ 🥢 sturdy stick
- ☐ 🧈 salted butter
- ☐ 🟫 light brown sugar
- ☐ 🍯 light corn syrup
- ☐ 🥫 sweetened condensed milk
- ☐ 🍦 vanilla extract
- ☐ 🥜 chopped nuts
- ☐ 🍫 mini M&M's or melted chocolate
- ☐ 🍪 crushed Oreos or graham crackers
- ☐ 🥨 crushed pretzels

⚠️ Safety focus for this lab

- 🍬 Hot sugar/caramel burns badly. Do not touch or taste it hot.
- 🔥 Pan handles turned **in**. Stay by the stove.

🧼 Before you start

☐ 🧼 Wash hands for 20 seconds ☐ 🥼 Apron on ☐ 👱 Hair back ☐ 📵 Phone put away