

Bank Kitchen Recipe

ANGELA'S EASY CARAMEL APPLES

Prep time: 15 – 20 minutes

Servings: 5

5 Medium Granny Smith Apples

1 Package Caramel Apple Wraps

1 Cup Chopped Walnuts

3 Cubes Chocolate Almond Bars

First, preheat oven to 200 degrees Fahrenheit. Next, rinse and dry apples making sure to remove all stems. Then, place a caramel wrap on top of each apple, and stretch until the fruit is completely covered.

Insert one wooden stick (provided in apple wrap packaging) into the top of each apple. Place apples, evenly spaced, on a waxed parchment paper lined baking sheet. Next, warm the sheet and contents in the oven for approximately five minutes.

Then, remove apples and sheet from the oven. While still warm, using the wooden stick as a handle, roll each apple through the chopped walnuts. Then, relocate the apples to the baking sheet. Allow to cool.

Finally, in a microwave-safe bowl, melt the almond bars. Then abundantly drizzle melted chocolate over each apple. Once chocolate has set, serve and enjoy.

Note: This is an ideal recipe for including the assistance of children. Also, the walnuts can be substituted for a varied taste.



photo courtesy of: Angela Baker