



**CANADA AGRICULTURE
AND FOOD MUSEUM**

Caramel Apples

Material

8 firm apples
8 wooden sticks (or about 48 toothpicks)
330 ml (1 1/3 cups) evaporated milk
125 ml (2 cup) corn syrup
500 ml (2 cups) granulated sugar
15 ml (1 tbsp.) butter or margarine
5 ml (1 tsp.) vanilla

Procedure

1. Wash and dry the apples. Remove their stems and insert a wooden stick in each (insert the sticks where the stems had been).
Alternatively, slice each apple into about six equal-sized wedges and insert a toothpick in each wedge.
2. In a deep pot, heat the milk, syrup and sugar until the sugar dissolves. Bring the mixture to a boil stirring continuously until a drop of the mixture poured into cold water forms a soft ball. Remove the pot from the heat.
3. Stir in the butter or margarine and vanilla. Dip the apples (let the excess caramel drip back into the pot) and place the coated apples on a cookie sheet covered with wax paper.

Note: If the caramel starts to thicken, reheat it. Let the apples cool before eating them.