



Easy Caramel Apples

Prep Time: 0-15 mins

Total Time: 1 hour 20 min

Servings: 5

Ingredients

- 5 medium apples, washed, well dried
- 1 bag (11-oz.) KRAFT Caramel Bits
- 2 tbsp water

Instructions

Step 1:

Insert one wooden pop stick (from bag of caramels) into stem end of each apple. Cover large plate with waxed paper, spray with cooking spray. Set aside.

Step 2:

Place caramel bits in medium saucepan. Add water; cook on medium-low heat for 3 min. or until caramel bits are completely melted, stirring constantly.

Step 3:

Dip apples into melted caramel until evenly coated, spooning caramel over apples if necessary. Allow excess caramel to drip off. Scrape bottoms of apples; place on prepared plate. Refrigerate at least 1 hr. Remove from refrigerator 15 min. before serving. Store any leftover apples in refrigerator.