



Caramel Apples

Would you also like to make those delicious looking caramel choco apples? It's super simple and so delicious! And this is how you make them

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Boodschappenlijstje



FunCakes Deco Melts - Toffee Flavour-
250g

F25310
€4.59



FunCakes Chocolate Melts Milk 350 g

F30110
€14.45



FunCakes Chocolate Melts Dark 350 g

F30105
€15.45



Callebaut Topping -Caramel- 1kg

CB235753
€20.59



FunCakes Hazelnut Crunch 200 g

F54620
€5.55



Silikomart Popsicle Sticks pk/100

S99400
€2.99

**Necessities:**

- [FunCakes Chocolate Melts Dark 350g](#)
- [FunCakes Chocolate Drops Milk 350g](#)
- [FunCakes Mini Fudge Choco 65g](#)
- [FunCakes Deco Melts Toffee Flavor 250g](#)
- [Callebaut Topping -Caramel- 1kg](#)
- [Silikomart Popsicle sticks pk/100](#)
- [Baking paper](#)
- Apples
- Peanut, walnut, almonds or other nuts that you like (broken in to small pieces)

Method:

Wash the apples and make a notch at the top with a knife so you can stick the popsicle sticks into the apple.

Melt 1 type of chocolate to a smooth consistency in a heat-resistant container according to the instructions on the package. Dip the apple halfway (or up to where you want) in the chocolate, add the desired decorations, the nuts or the fudge and let it harden in the refrigerator on a baking paper. You can dip all apples differently, or the same, whatever you want.

When the first layer has hardened, repeat the process with another type of chocolate or with the toffee melts. Decorate the just dipped chocolate immediately, so that it is fixed with the chocolate. Top it off with the Topping - Caramel and you have a delicious treat!