

Our State eats

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Caramel Apples with Salted Peanuts

Yield: 10 apples.

- 10 medium tart apples, washed and dried**
 - 10 Popsicle or craft sticks (found at craft stores)**
 - 1 stick unsalted butter, cubed**
 - 2 cups packed light brown sugar**
 - 1 cup light corn syrup**
 - ¼ teaspoon salt**
 - 1 (14-ounce) can sweetened condensed milk**
 - 1 teaspoon vanilla extract**
 - 1 cup salted peanuts, chopped**
 - 1 teaspoon coarse salt (optional)**
- Special tools: Candy thermometer**

Remove stems from apples. Insert sticks into apples. Place apples in freezer while the caramel is being made.

In a large, heavy saucepan, melt butter; add the brown sugar, corn syrup, and salt. Cook, stirring constantly, over medium heat until mixture comes to a boil, about 10 to 12 minutes. Stir in milk. Cook and stir until a candy thermometer reads 248°. Remove from the heat; stir in vanilla.

Dip each apple into hot caramel mixture; turn to coat. Dip bottom of apples into peanuts. Sprinkle apples with coarse salt (optional). Place on parchment paper until set. Keep caramel apples in refrigerator until ready to serve.



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