



Halloween Candy Apples

Kids love to decorate and eat them!

Servings: 8

- 1 package (11-1/2 ounces) milk chocolate chips
- 2 tablespoons shortening
- 1 package (14 ounces) vibrant green Wilton candy melts
- 1 package (14 ounces) white Wilton candy melts
- 2 packages (14 ounces each) caramels
- 1/4 cup water
- 8 large tart apples, room temperature and 8 lollipop sticks
- Assorted candies such as jimmies, M&M's and Reese's Pieces



In a microwave-safe bowl, melt chocolate chips and shortening; stir until smooth and set aside. In another microwave-safe bowl, microwave melt the green candy melts. Repeat with white candy melts. In another microwave-safe bowl, microwave the caramels and water, uncovered, on high for 1 minute; stir. Heat 30-45 seconds longer or until caramels are melted; stir until smooth. Line a baking sheet with waxed paper and grease the paper; set aside. Wash and thoroughly dry apples. Insert a stick into each; dip into caramel mixture, turning to coat. Place on prepared pan. Drizzle with melted chocolate and candy melts. Decorate as desired with melted chocolate, candy melts and candies. Refrigerate until set.



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