

Recipe: Caramel Apple Fondue

This was one of my favorite recipes to serve to friends in the first few years of our marriage. We still love it – make it while the apples are in season!

Ingredients:

40 Kraft caramels

¼ cup whipping cream or evaporated milk

½ tsp. vanilla

1 TBSP or more rum or rum flavoring (optional)

An assortment of apple slices

(I offer a variety of yellow, green and red apples)

Unwrap all of the caramels and put them in a small saucepan along with the whipping cream or milk. On low heat, melt the caramel with the cream, stirring constantly until all is melted and creamy.

Add the vanilla. Add the rum (if desired).

Pour the mixture into a warm (not too hot) fondue pot and dip the apple slices in the caramel fondue!

You may have to blow on it until it is cool enough to eat!

Yum!

Variations:

We've also served this with pound cake squares, pretzels, pears and grapes. It's also yummy to roll the dipped apples in crushed peanuts, sprinkles, mini chocolate chips, etc.

