

Chocolate Caramel Apples in Crushed Pretzels

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Nowadays you can find caramel apples slathered in just about any candy under the sun—but the heavy coatings often overwhelm the delicate flavors of the apple. Here, just a swirl of chocolate and dusting of pretzels accentuate, rather than hide, the sweetness of the apples.

Ingredients:

4 large green apples
1 cup mini pretzels, crushed
1 (8-ounce) package soft caramels
2 ounces semisweet chocolate or chocolate chips

Directions:

- 1) Insert Popsicle sticks into the stem end of each apple. Set aside. Place pretzels in a large bowl; set aside.
- 2) Combine caramels and chocolate in a double boiler; melt over medium heat, stirring constantly, about 15 minutes.
- 3) Dip apples into melted caramel mixture; roll in crushed pretzels to coat. Place dipped apples on wax paper; refrigerate until hardened, about 30 minutes.