

How to Make Caramel Apples

Nothing says fall quite like a delicious caramel apple! This season, make them at home with the help of this easy caramel apple recipe from AllFreeSlowCookerRecipes.

Ingredients

- 2 11-ounce bags of caramel candies
- 3 tablespoons water (can add more if caramel is too thick)
- 8 apples (no cuts or bruises)
- Assorted candies and toppings
- Wooden sticks
- Cupcake liners (or parchment paper, a silpat, or buttered wax paper)
- 1.5 – 4-quart slow cooker

Instructions

1. Unwrap the caramels and add them to the slow cooker along with 3 tablespoons of water.
2. Cover and cook on low for 1-2 hours, stirring about every 20 minutes.
3. Remove the stems from the apples by twisting them and inserting the sticks into the stem holes.
4. Once the caramel has melted completely, use a spoon to ladle the caramel over the apple. Swirl the apple to allow excess caramel to drip off.
5. Cover the apples with your favorite candy and chocolate toppings.
6. Let the dipped apples cool on cupcake liners, parchment paper, a silpat, or buttered wax paper. Enjoy!

Learn more about caramel apples in our article [How to Set Up a Caramel Apple Bar + Tips for Hosting a Fall Party!](#)