



Butterfinger® caramel Apples

Dessert | Dessert | All year round

Yields: 6-Caramel Apples

INGREDIENTS

- 6 lollipop or wooden craft sticks
- 6 tart apples, washed, dried and stems removed
- 1 package (14 ounces) caramels
- 2 tbsp. water
- 2-1/2 cups Butterfinger® Pieces

Method:

Line tray or baking sheet with wax paper. Insert 1 stick into stem end of each apple. Microwave caramels and water in large, microwave-safe bowl on HIGH (100%) power for 2 minutes; stir. Microwave at additional 10- to 20-seconds intervals, stirring until smooth. Dip each apple in melted caramel; scrape excess caramel from bottoms. Quickly roll bottom half of apples in Butterfinger Baking Bits, then place on prepared tray. Refrigerate for 45



PASSIONATE BRANDS, PARTNERED WINS

minutes or until set. Store apples in refrigerator in airtight container. Apples are best if they are served the same day as they are prepared.

NOTE: If caramel becomes firm, return to microwave oven for 20 to 30 seconds or until dipping consistency.

Helpful Tip: Try cutting the apples into slices and sharing with friends.
