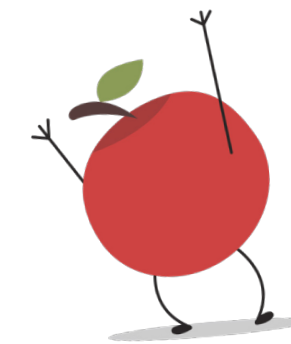




THE ULTIMATE GUIDE TO MAKING KNOCK-YOUR-SOCKS-OFF CARAMELED APPLES

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# supplies

1 loaf of Peter's caramel will cover approximately 30 medium sized apples



## Peter's Caramel

Find this at a local restaurant supply or cake decorating store, or on amazon, here! You can make your own if you really really want to, but you won't have good results with the kind of caramel that you peel individually. For the money and hassle, Peter's is the hands-down best.

## Dipping Bowl

Some people use a silicon bowl, which do work, but I prefer to use this specific 8 cup measuring cup because of the handle and the perfect width by height dimensions of the bowl shape.



## Chef's Knife

For slicing up your caramel loaf to prep it for warming.



## Parchment Paper

This is NOT waxed paper! Waxed paper will leave you with a big mess. Parchment paper is the cheapest at Costco or you can also get it at kitchen supply stores where you can buy them in sheets.



## Packaging

You can box or bag your apples if you'd like to!



## Apple Sticks

Be sure to get actual apple sticks, and not shishcabob sticks. Those are not sturdy enough to support the weight of the apple! The ideal size is 5.5"x1/4".

## Butter Knife

For stirring your chocolate regularly as you dip to monitor consistency, and to apply any drizzles.



## Ball Pin Hammer

For pushing the sticks firmly in to the apples!



## Spatula

To stir your caramel and make sure that it is at the perfect consistency.



## Pie Tins or Wide Mouth Bowls

For containing each of the toppings while you are applying them to each apple.



## Compound Chocolate

Often called chocolate disks or apeels, it's meant to be melted without breaking down or seizing. You can buy it in multiple types of chocolate (milk, white, dark) and colors. Find this at a local restaurant supply or cake decorating store, or on amazon.



2.5 lbs of chocolate will cover approximately 30 medium sized apples

## Preferred Brands

White chocolate- Guittard  
Milk chocolate- Van Lee  
Dark chocolate- Van Leer





# toppings

## **Cinnamon Sugar**

Use brown sugar and cinnamon to make your mixture instead of white sugar... it will change your life!

## **Heath Bits**

Located by the chocolate chips

## **Mini Chocolate Chips**

These can be pretty heavy... use milk chocolate as your base!

## **M+Ms Minis**

Found in the candy section, and sometimes in the bulk candy section. You need to make sure to freeze them before you use them so that they don't slide down the apple.

## **Oreo**

Oreos are heavy and need to be crushed down by a rolling pin in a bag or ground up in a food processor, depending on what you want the end look to be

## **Coconut flakes**

Add these on milk chocolate for an almond joy vibe.

## **Biscoff**

Crushed up these create an especially caramelly flavor!

## **Graham Cracker**

This is an awesome cheap topping that people often look over. You can also add cinnamon to it if you want to.

## **Butterfinger**

Crush it up! I like the look of a few chunks, but crush most of it up because of the weight.

## **Nuts**

Any and all!, but almonds and peanuts are especially good.

## **Snickers**

These can be pretty heavy. Consider this pro level!

Use a food processor to help get rid of the weight of the toppings to keep them from falling down the apple!





# choosing a good apple

In the fall, you get more bang for your buck at an orchard vs a grocery store.

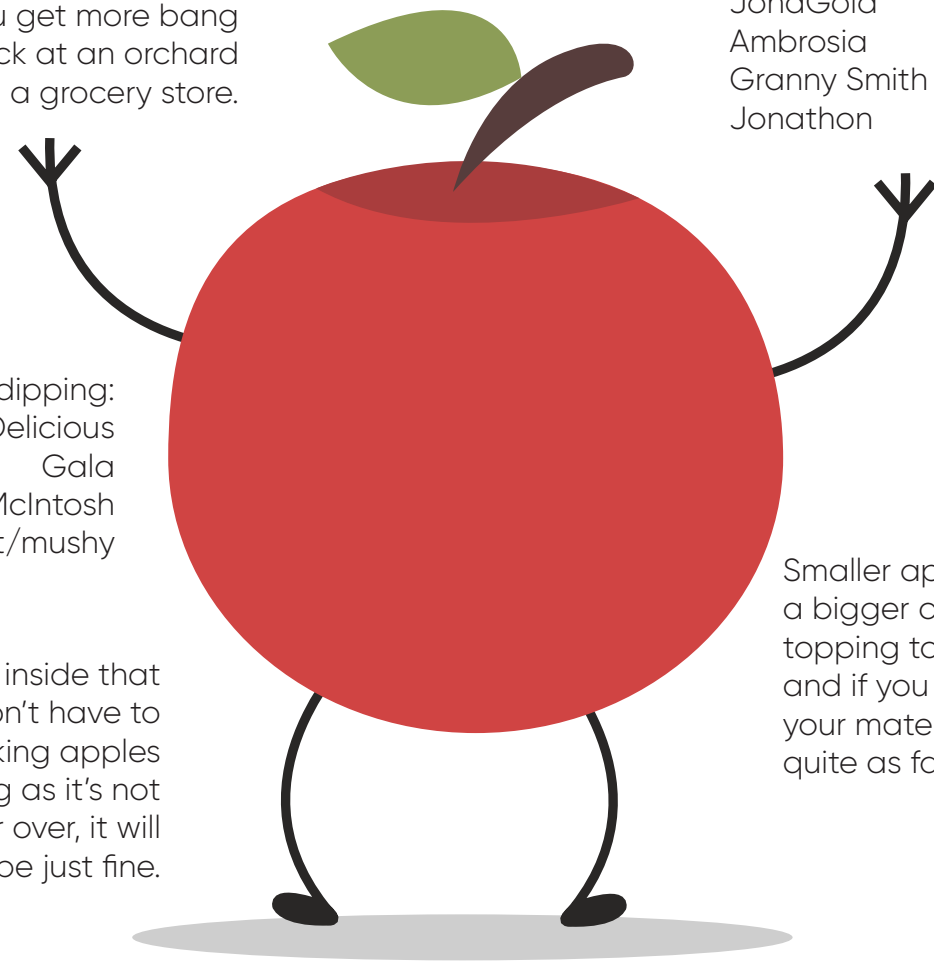
No good for dipping:  
Golden Delicious  
Gala  
McIntosh  
or anything soft/mushy

It's what's on the inside that counts! You don't have to select perfect looking apples to dip. As long as it's not leaning super far over, it will be just fine.

Grocery stores have waxed apples! You can remove the wax if you want to, or you can leave it on and dip over top of it. If you use the right caramel the wax shouldn't be a problem.

To remove the wax from a waxed apple, mix 1 tablespoon of lemon juice and one tablespoon of baking soda in water. Dip each apple in the mixture and scrub it clean with a toothbrush or scrubby.

You can also use vinegar and water as your cleaning agent.



Look for a tart, crisp apple  
Honeycrisp  
JonaGold  
Ambrosia  
Granny Smith  
Jonathon

Smaller apples mean a bigger caramel and topping to apple ratio, and if you use large apples your materials don't go quite as far.

## prep your apples

Wash any dirt or debris off of your apple.

Twist off the stem, and use pliers to help get any short stems off that didn't quite detach if you really want to.

DRY APPLES WELL.  
ANY water and chocolate around the apple are never ever friends. Paper towels work great for this! Any water left on the surface of the apple will interfere with the chocolate and caramel adhering to the apple.

Insert your sticks with a small hammer. Give it a few firm taps until it is quite secure, but not inserted all the way through. Sticks should be in line with the core of the apple, even if the core is slanting.

If your house is warmer than 77\*, turn on your AC. Crank the cooling powers to help your apples along from sagging and pulling and pooling.

# prepping your caramel

These time measurements are for a FULL loaf of caramel. For a smaller amount, adjust the amount accordingly.

For half the amount of caramel, cut these melting times down by half.

You start by unwrapping your caramel loaf and cut it in to 1-2" thick slices, which you place into the glass measuring cup.

Place the entire measuring cup into the microwave to soften up and melt the caramel.

When you're done dipping, keep the unused portion in a ziplock bag for about a year, and save already warmed caramel to warm again another day without a problem.



**too hot, wait awhile**

**it's ready! let's dip!**

**1 min, then stir**

**3 mins, then stir**

**slice into segments, heat for 5 mins**

If your caramel looks like this on the apple, it means that the caramel is TOO HOT and has started to boil or bubble. Wait until it has cooled and then stir out the air bubbles.

Caramel is glossy and makes thin ribbons as you pull it up and away from the bowl, but isn't bubbling or boiling. Caramel is the perfect temperature! Get your dip on.

Caramel is nearing readiness, and is starting to become thinner and shinier as it warms. Heat for 1-2 more minutes and stir again. \*Plain carameled apples with no toppings do well at this temp\*

Caramel is partially warmed and softening, but still needs significant warming to thin it out for dipping. It's salt water taffy consistency and dull. Continue warming and stirring.

Caramel is fully room temperature in its brick or ziplock bag. Begin warming by cutting into slices and doing an initial warming of 3-4 minutes for a full loaf and then stirring.



Things to have at the ready when you begin dipping:

+Parchment paper laid out over your entire surface.

+ Apples prepped: cleaned, dewaxed if you'd like them to be, stems removed and sticks placed firmly.

+ Caramel at the correct consistency

Dip the apple down deep into your caramel leaving a small ring of apple exposed. If you dip all the way to the stick, the juices will seep out from the stick puncture, mingle with the caramel, and cause your apple to spoil much faster than if you leave a ring of apple exposed. An apple dipped with caramel all the way to the stick will last 36-48 hours before the caramel begins to bubble (a sure sign that the apple juices and caramel are interacting). An apple dipped with a small ring of apple can last upwards of 7-8 days.

If you do happen to get some apples with caramel to the stick, don't stress. Just serve those ones first!

Once the apple has been dipped in and out, spin the apple over the caramel to help the excess caramel work its way back to the bowl... waste not want not.

Scrape the bottom of the apple off on the side of the bowl so that you don't get puddles of caramel (AKA feet) as the apples set up.



As you dip, monitor the temperature of the caramel because it is constantly cooling off as your dip. Reheat to the caramel as needed throughout your dipping in 1 minute increments to get it back to ideal dipping temperature.

I like to dip all of the apples I am doing in caramel first before I move on to chocolate and toppings.

As the caramel is running low, use the handle of the bowl to help you get the caramel off to the side of the bowl so that you can get to the caramel in the bottom of the bowl with as little waste as possible.





# prepping your chocolate

These time measurements are for a 5 pound bag of chocolate. For a smaller amount, adjust the amount accordingly.

For half the amount of chocolate, cut these melting times down by half, proceeding with caution because chocolate is finicky and the smaller amount you have the quicker it will turn on you.

In order to melt down chocolate without it breaking down, you need to work with a special type of chocolate called compounding chocolate. There are a few different reputable brands, but even with the correct type of chocolate some perform better than others.

It's especially important to get a high performing compound chocolate the heavier your toppings get. High quality chocolates melt and set up again in a more predictable way as you are working with it, which allows you more control over where your toppings are going, and ultimately better looking apples.

My favorite brands for chocolates are Guittard for white chocolate and Van Leer for both milk and dark chocolates.



**too hot, wait awhile**

Too far, Liza! If your chocolate resembles a warm winter beverage, you risk seizing your chocolate and need to wait quite awhile for it to cool off. If your apples have chocolate pulling away and drooping off of the caramel, the chocolate is too warm.



**it's ready! let's dip!**

Chocolate is perfectly ready when no lumps appear and the temperature is barely barely barely warm.



**30 seconds, then stir**

Chocolate is moving towards thinness and any remaining clumps are working their way out. It's tempting here to heat again, but stirring for a good while is the way to go to avoid overheating disaster. Not to be dramatic, but everything hinges on this moment.



**1.5 mins, then stir**

Chocolate is beginning to melt down, and large pieces persist. Remember that the stir is more important than the heat.



**pour into bowl, heat for 2.5 mins**

Start your chocolate off in your bowl with a bit of heat and a good hearty stir to distribute the heat that is contained within toward the edge chocolates.





never ever ever  
do you want  
water to come in  
contact with your  
chocolate,  
or it will seize.

To warm your chocolate, start with a small amount of time (depending on the amount of chocolate you are working with- see the quick start guide) and then give the chocolate a good stir to continue moving the heat through the chocolate. You should find that it continues to melt quite a bit as you stir.

The lumps will work their way out as you stir. If the bowl is too hot to touch, the chocolate is going to be much too warm to work with. Keep it shorter on the microwave time and longer on the stirring time to get to the optimal temperature and consistency.

The consistency of the chocolate needs to be warm, no lumps, and definitely not hot. Barely warm enough to be smooth is the goal!

Dip the chocolate just to the edge of your caramel in and out, like you did when you

dipped the caramel.

Give the apple a good spin and shake, and wipe off the bottom edge of the apple again. Hold the apple over your pie plate with your toppings and sprinkle the apple with the topping, so that the topping sticks to the chocolate.

If your chocolate is too thin and it seems to be pulling or drooping, just give the chocolate a minute to settle and set up as it cools off. If the chocolate is too warm, your toppings and chocolate will start sliding right off instead of setting up and solidifying.

If you have any cracks once the chocolate is set, it means that your chocolate was on the warmer side when you dipped. As the chocolate cools off in the bowl, you'll have less cracking. The first few apples are your test apples so you can know if all of your temperatures are right.

After the apple is topped, keep moving it back and forth up and down to help the chocolate and toppings to stay put before they are set.

Once it's all covered in toppings, set it down on the parchment paper to set up completely.

After it's set, you can drizzle the apples with a milk, white or dark chocolate to help cover up any apples that have fallen more than you'd like them to.

If you've got heavier toppings, they generally set up more successfully in milk chocolate as the base.

M&M Minis are the messiest of all the toppings! You need to give them a little tappy tap tap to help them settle in to the chocolate base, but because they are so heavy they tend to drop and droop naturally, even if your chocolate is the perfect temperature.

Mini chocolate chips are also pretty heavy and messy, so you need to sprinkle them around and press them in to the apple as needed.





# finishing touches

Drizzling a little of an alternating chocolate can help your apples feel more finished and cover up any imperfections.

Use a butter knife to dip into your chocolate, and spin your apple slowly as you flick your butter knife back and forth to create your drizzle pattern.

After drizzling, let the apples set up for awhile so that the chocolate doesn't budge.

Once you are all finished making every last sprinkle fall where you want it, you can wrap the apple up in a box or a cello bag, and add a sticker or ribbon and tag for ultimate packaging happiness! There are printable tags on the last pages of the course to kick start your wrapping. Yay!





## cutting your apple

There may be no wrong way to eat a Reeces, but there is definitely a wrong way to eat a Reeces caramel apple. You could go ahead and gnaw on it like a beaver, or you could go the significantly less drooly method of slicing the apple to seedless perfection.

The stick in the apple acts as your handle and guide to cut around, and you slice into it with 4 slices making 8 pieces plus the core. On larger apples, or with lots of small mouths that want a piece, you may want to cut some of these slices down by half.

Snack time: commence!





# tried and true recipes

## **Carnival Classic**

Honey rusted peanuts on a plain caramel base

## **Apple Pie**

Brown sugar and cinnamon on a white chocolate base  
White chocolate drizzle

## **Cookies and Cream**

Oreo crumbles on a white chocolate base  
Milk chocolate drizzle

## **Snickers Bar**

Snickers bar crumbles on a milk chocolate base  
White chocolate drizzle

## **Butterfinger**

Butterfinger crumbles on a milk chocolate or white chocolate base  
White chocolate drizzle

## **Heath Bar**

Heath bar crumbles on a milk chocolate or white chocolate base  
White chocolate drizzle

## **Funfetti**

Sprinkles on a white chocolate base  
Milk chocolate drizzle

## **Biscoff**

Biscoff crumbles on a white chocolate base  
White chocolate drizzle

## **Graham Cracker Pie Crust**

Graham cracker pie crust on a white chocolate base  
White chocolate drizzle

## **Reeces Pieces**

Reeces Peanut Butter Cup crumbles on a milk chocolate base  
White Chocolate drizzle

## **Death by Chocolate**

Mini chocolate chips on a milk chocolate base  
Dark chocolate drizzle



*if you crank up  
same tunes while you  
dip, the apples turn  
out 125% prettier.  
it's science.*

*heating quick start guide*

## *caramel heating chart*

*caramel is hearty! it can take a beating.*

1 full loaf	1/2 loaf
heat in an 8 cup bowl	heat in an 4 cup bowl
5 mins, stir	2.5 mins, stir
3 mins, stir	1.5 mins, stir
1 min, stir	30 seconds, stir
possibly add 30 seconds, stir	possibly add 15 seconds, stir

## *chocolate heating chart*

*chocolate is tender! you need to baby it.*

5 pound bag	2 1/2 pound bag
heat in an 8 cup bowl	heat in an 4 cup bowl
2.5 mins, stir	1.5 mins, stir
1.5 mins, stir	30 seconds, stir
30 seconds, stir	let sit, stir
let sit if there are any lumps, stir	15 seconds, stir if needed, with caution



