



RASPBERRY CARMEL APPLES



SERVES: PREP TIME: COOK TIME:

8 | 5M | 15M

GLUTEN FREE VEGETARIAN

INGREDIENTS:

1 Cup Crofter's Organic Premium Seedless Raspberry Fruit Spread

¼ Cup Water

2 Tbsp Fresh Lemon Juice

1 Cup Pure Cane Sugar

2 Tbsp Unsalted Butter (Melted)

½ Tsp Coarse Sea Salt

½ Cup Heavy Whipping Cream

8 Granny Smith Apples

Wooden Skewers

DIRECTIONS:

1. In a small sized sauce pot, combine the Crofter's Organic Premium Seedless Raspberry Fruit Spread, water, and lemon juice. Whisk to combine. Place the raspberry sauce over low heat to keep warm.
2. In a medium sized sauce pot, start by adding ¼ cup of the cane sugar and melt over medium to low heat. This may seem like it's taking a while at the beginning, but the melting will speed up. Keep adding the sugar in ¼ cup increments when the sugar has completely melted until the full 1 cup of sugar is used. Stir frequently.
3. Add in the warm raspberry sauce to the caramel slowly, constantly stirring until evenly combined. Next, add in the butter and coarse sea salt. Stir to combine. Then add in the heavy cream and remove from the heat. Mix together until everything is incorporated.
4. Transfer the raspberry caramel to a jar and let cool completely. Stick the center of the apples with the wooden skewers. Once the raspberry caramel is cooled, dip your apples into the caramel and place on a baking tray lined with parchment paper. Store in the fridge until ready to serve. Enjoy!