



## Caramel Apple Nachos

Recipe By KELLI SMITH and ERIN BARNETT

SERVES: 4-6

### INGREDIENTS:

- ☐ 4 large apples (your favorite varieties)
- ☐ 1 cup caramels, unwrapped
- ☐ 1 tbsp. water
- ☐ 1 cup white chocolate chips
- ☐ ½ cup chocolate chips
- ☐ 1 English toffee candy bar, crushed
- ☐ medium-sized skewers

### DIRECTIONS:

- ☐ 1. Clean apples and dry with paper towel.
- ☐ 2. Slice apples into 8 pieces. Add skewers to each for easy serving.
- ☐ 3. Arrange apple slices on large serving platter.
- ☐ 4. Place caramels in a microwavable safe bowl with water. Microwave in 25 second intervals until melted, then drizzle over apples.
- ☐ 5. Top apples with chocolate chips and crushed candy bar pieces, serve immediately.

*You can also set up a fun toppings bar with cookie crumbs, chopped nuts, or your favorite candies.*

## Did you make this recipe?

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