

Gourmet

Caramel Cinnamon Apple

INGREDIENTS

- 1 Jonathan Apple.....○
- ¼ cup Sugar.....○
- ¼ cup Pecans.....○
- 2 tablespoons Cinnamon.....○
- 8 Brock Caramels.....○
- 1 tablespoon Milk.....○
- 2 tablespoons White Karo Syrup.....○

PREPARATION

- Peel apple and cut in half. Remove core. Mix Sugar and Cinnamon together, and dip each half of the Apple in the mixture to coat well.
- Chop the pecans into bite size pieces and place on a cookie sheet. Place in 350° oven for 10 minutes.
- Slowly melt the Caramels in the microwave mixing in the Milk and Karo Syrup.
- Place the Apple core up on a cookie sheet and bake in a 350° oven for 20 minutes. Remove and pour Caramel mixture over Apple and top with Pecans.

Serve in a small glass dish.

SERVES 2.