Kittencal's Caramel Apples

Additional Notes:

* *If you don’t have a candy thermometer then it is still possible to make this recipe using the* ***Cold Water Test.***
* *Remember what* ***altitude*** *you are making candy or any baked good at. Temperatures and baking times will need to be adjusted at levels above or below sea level.*
* *Make sure you* ***clean your apples*** *really well to remove any waxy residue, this can be done by dipping the apples in boiling water mixed with a splash of vinegar for a few seconds (5-15 seconds), remove and thoroughly dry. This boil may discolor the apple skins slightly, but no one will notice since they will be covered with caramel.*

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* **Prep Time**: 10 mins
* **Total Time**: 40 mins
* **Servings**: 8-10 apples

**INGREDIENTS**

* + 1 cup butter ( no substitutes)
  + 2 cups packed brown sugar
  + 1 cup light corn syrup
  + 1 (14 ounce) cans sweetened condensed milk
  + 2 teaspoons vanilla
  + 8 -10 wooden sticks
  + 8 -10 medium tart apples

Directions/Method

1. Insert 1 wooden stick into each apple.
2. In a heavy saucepan, combine the butter, brown sugar, corn syrup and milk; bring to a boil over medium-high heat.
3. Cook and stir until a candy thermometer reads 248 degrees (firm ball stage) about 30-40 minutes and for a softer caramel cook just to a few less degrees.
4. Remove from heat; stir in vanilla.
5. Dip each apple into hot caramel mixture; turn to coat.
6. Holding by the stick, sprinkle with nuts or whatever you desire while the caramel is still warm (work quickly the caramel sets up fast).
7. Set on generously buttered wax paper to cool (make certain to generously butter the paper).
8. Note: if making a double recipe make two recipes in two separate pots.

<http://www.food.com/recipeprint.do?rid=73274>