



# AB's Honey Caramel Apples

*This simple recipe will be a hit at any birthday or Halloween party. Decorate to suit your theme!*

PREP TIME: 5 MIN

COOK TIME: 45 MIN

## INGREDIENTS

- 1 cup whipping cream
- 1 cup of your favourite AB's raw Australian Honey
- 6 chilled apples
- 6 wooden popsicle sticks
- decorations of your choice (e.g., chopped nuts, mini jelly sweets, crushed hard lollies, chocolate buttons)



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## DIRECTIONS

1. Combine the whipping cream and honey in a large saucepan over a medium heat.
2. Bring the mixture to the boil, then reduce the heat and simmer for around 30 minutes until a sugar thermometer shows the mixture has reached 260°C
3. Remove from heat and allow to thicken, stirring occasionally, for 6-7 minutes.
4. Insert the wooden sticks into the core of the apples.
5. Dip the apples into the caramel mixture, and then into decorations of your choice.
6. Stand on a tray lined with waxed paper and refrigerate until set.
7. Enjoy!

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