

# Honey Caramel Dipped Apples

Recipe By Chaya Lichtenstein



Cooking and Prep:  1 h

Serves:  6

Contains:  

Preference: Parve

Difficulty: Medium

Occasion: Rosh Hashanah

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami

Magazine

Dip the apple in the honey ... taken literally! These honey-caramel coated apples are a delicious and very seasonally appropriate treat for the holidays.

## Ingredients (10)

### Caramel Apples

- 6 medium apples (or substitute 8 small apples)
- 1 cup **Gefen Honey**
- 3/4 cup full-fat coconut milk
- 2 tablespoons vegan butter
- 1/2 teaspoon **Gefen Vanilla Extract**
- 6 wooden sticks or twigs

## Brown Butter Crunch

- 3/4 cup all-purpose flour
  - 1 cup brown sugar, packed
  - 3/4 cup instant oats
  - 1/2 cup vegan butter or margarine, softened
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## Start Cooking

### Prepare the Brown Butter Crunch

1. Preheat oven to 350 degrees Fahrenheit. Line a baking sheet with Gefen Easy Baking Parchment Paper.
2. In a medium bowl, combine flour, brown sugar, and oats. Mix in the butter using a fork, pastry cutter, or your fingers. The mixture should look like a crumbly dough.
3. Sprinkle the crisp mixture in a single layer on prepared baking sheet. Bake for 15 minutes or until golden. Let the crisp mixture cool completely. It will harden once it cools.
4. Once the crisp has cooled, place it into a food processor and grind until crumbly. Place the mixture into a medium size bowl and set aside.

### Prepare the Caramel Apples

1. Thoroughly wash and dry the apples to remove the wax. (If there is wax or water on the apple, the coating will not stick.) Remove each stem and replace with a wooden stick (or twig) halfway into the apple. Line a baking sheet with parchment paper to prevent the caramel from sticking.
2. Prepare the caramel. Whisk honey, coconut milk, vegan butter, and salt in a heavy-bottomed saucepan over medium-high heat until it begins to bubble, then immediately reduce the heat to medium. Insert a candy thermometer to gauge the temperature of the caramel. Continue to boil and stir the caramel until the temperature reaches 260 degrees Fahrenheit (about 25 minutes). The caramel should be a rich brown color. Remove from heat and stir in the vanilla extract. Please use caution as it is very hot.
3. Prepare an ice bath (bowl filled with ice and cold water). Pour hot caramel into a mixing bowl

and place bowl in the ice bath, taking care not to splash water into the hot caramel. Stir the caramel until it is uniformly cooled and it begins to thicken just a bit (the temperature will be 200 degrees Fahrenheit).

4. Roll the apple in the caramel, turning and evenly coating all sides, then quickly roll it in the brown butter crunch. You will need to work quickly because when the caramel becomes too cold it doesn't stick to the apples as easily. (If this happens, reheat the caramel.)
5. After you coat and dip the apples, place them in the fridge and cool completely.

### **Credits**

Photography and Styling by Esti Photography