

# HOW TO MAKE CARAMEL APPLES

**By: Ethan Rickard and Maile Wertz**

# STEP 1: GATHER YOUR INGREDIENTS

You will need

- Apples
- Caramel sheets
- Wooden sticks
- An oven



# STEP 2: PREHEAT THE OVEN

Preheat your Oven To

200 degrees Fahrenheit

Not celsius THIS IS AMERICA



# STEP 3: WASH THE APPLES

Wash your dirty apples

No one wants to eat a dirty  
apple



## STEP 4: DRY THE APPLES

After washing your dirty apples you need to make sure they are dry



# STEP 5: FREEZE THE CARAMEL

Make sure the caramel is cold or frozen so it is Easier to peel out of the paper



# STEP 6: CUPCAKE BREAK

All that cooking is exhausting  
so treat yo'self



## STEP 7: PEEL THE CARAMEL

Peel that caramel right out of the Paper and use the paper as baking Sheets on your tray





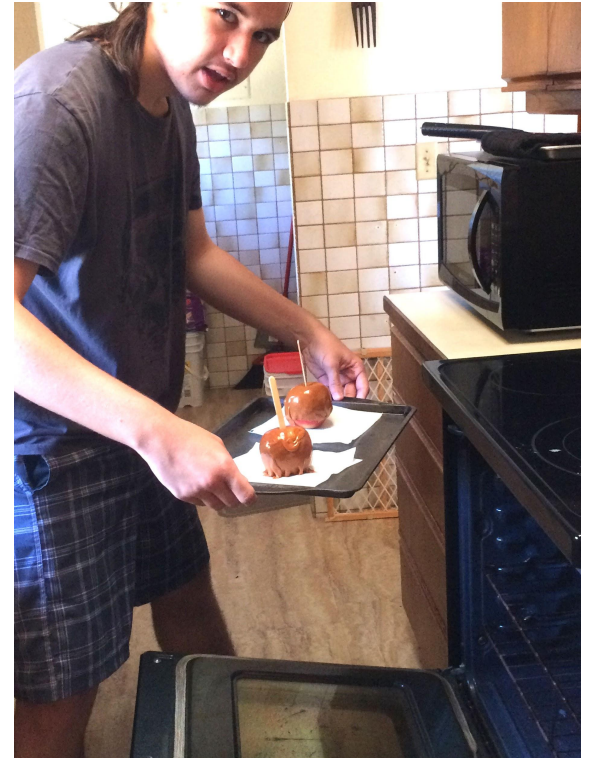
## STEP 8: PREP THE APPLES

Lay the caramel on the  
Apples And stab them  
with the wooden sticks



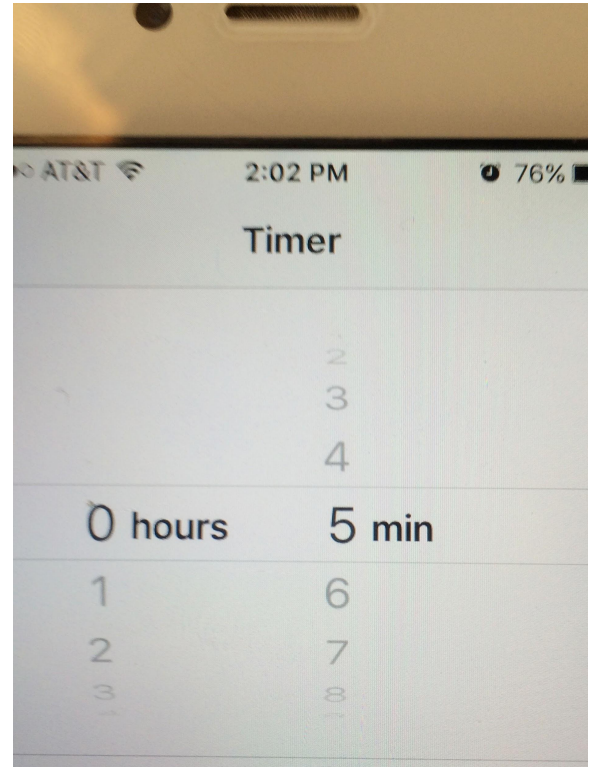
# STEP 9: PUT APPLES IN OVEN

Put Your freshly stabbed caramel apples in your Conventional oven that has been preheated to 200 degrees Fahrenheit not celsius



# STEP 10: SET YOUR TIMER

Set the timer to five minutes cuz  
that's how long You're cooking  
the apples for

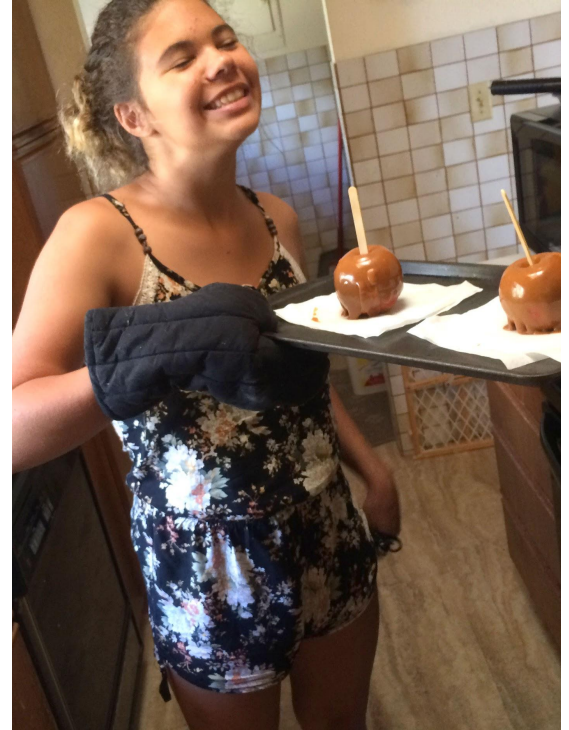


# STEP 11: GET EM OUT YO

Get those apples out of the oven

QUICK

BEFORE THEY BURN



# STEP 12: EAT'EM

Eat them

Eat every last one

Then feel like a champion



# CAT TAX

That's how you make caramel apples

