Caramel Apples

Ingredients:

* 2C Brown sugar
* 1C Karo syrup (or any kind of light corn syrup)
* 1 Cube butter (8 Tablespoons)
* 1 Can sweetened condensed milk

Directions:

1. Melt butter on medium heat.
2. Whisk in sugar, add syrup and milk.
3. Whisk on medium to medium-low heat until sugar dissolves and the mixture comes to a boil.
4. Keep it lightly boiling, and keep whisking it on medium to medium-low (you don’t want it to burn) until it comes to a soft-ball stage\*, or until it reaches the desired thickness for you.
5. Add sticks into clean apples.
6. Plunge clean apples into caramel sauce, using a spoon to help coat if needed.
7. Cool completely on a parchment lined baking sheet.

**Please note- the caramel sauce will be very hot and can cause a very serious burn. Please be very careful!!**

