



RUBBLE CARAMEL APPLE

INSTRUCTIONS

1. Rinse and dry apples and insert a caramel apple stick.
2. Line a 13 by 9-inch baking sheet or baking dish with a sheet of parchment paper, spray parchment paper with non-stick cooking spray, set in the fridge.
3. Place caramels and heavy cream in a microwave safe bowl. Heat in microwave for 30 second at a time, stirring well in between. Repeat until melted and smooth. This will take about 2 - 3 minutes.
4. Dip apples one at a time into the caramel on an angle. Rotate and turn to coat apple. Lift apple and let excess run off, then run bottom of apple along inside edge of bowl to remove excess caramel.
5. Set on parchment paper and let harden.
6. Create your Rubble character face and helmet using fondant, icing, and candy eyes. Be creative and have fun!

INGREDIENTS & SUPPLIES

- Green apples
- 15 oz. Caramels
- 3 Tbsp heavy cream
- Fondant (Various Colors)
- Icing
- Candy Eyes



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