



GIVE thanks

CARAMEL APPLE DIP

INGREDIENTS

- 1 (11-oz.) bag of Caramel Bits or caramels, unwrapped
- 1 (14-oz.) can sweetened condensed milk
- 1/2 cup (1 stick) unsalted butter
- Optional garnish: 2 tsp. chopped peanuts or toffee bits—or 1 tsp. of each
- Sliced apples to serve with the dip

PREP TIME

25 minutes

BAKE TIME

none

INSTRUCTIONS

- 1 Add the Caramel Bits or caramels, the sweetened condensed milk, and the butter into a small to medium-size saucepan and cook over medium-low heat, stirring frequently until mixture is smooth, creamy, and well-blended.
 - 2 Pour the caramel dip into a small bowl. If desired, garnish the top of the dip with a sprinkle of chopped nuts and/or toffee bits.
 - 3 Serve the dip while still warm with sliced apples. You could also serve with other fruit like sliced pears, sliced bananas, or pineapple chunks. Or even with pretzels.
 - 4 Refrigerate any leftover dip for up to two weeks. Tip: heat up leftover dip and use as an ice cream topping!
- Makes about 2 1/2 cups of dip.*

MARY & MARTHA