



HALLOWEEN RECIPE

Caramel Apple Cookies

What you need:

3 cups all purpose flour
1 Tbs apple pie spice
1/2 tsp baking soda
1/2 tsp salt
1 c (2 sticks) butter, softened
1/2 cup firmly packed brown sugar
1/2 c granulated sugar
2 eggs
red and green food coloring pastes
1 1/2 tsp vanilla extract
24 wooden craft sticks (preferably green)
1 pkg (14 oz) caramels
3 Tbs water
1/2 c chopped cashews or peanuts

Directions:

Preheat oven to 375 F

Combine flour, apple spice, baking soda, and salt.

Using a mixer set on high, beat butter, brown sugar, and granulated sugar until fluffy.

With mixer on low, beat in eggs and vanilla; beat in flour mixture.

Remove 1/3 c of dough and tint green. Tint remaining dough red. Then divide the red dough in half.

On a lightly floured surface, roll out 1/2 dough to a 1/4 inch thickness. Cut this dough into an apple shape by hand or with a cookie cutter. Place 3 inches apart on a ungreased baking sheet. Place craft stick under each cookie and press lightly. Using your fingers, mold a small piece of green dough into a leaf shape and place on top of each apple.

Repeat using the remainder of the dough. Bake until crisp, not browned (8-10 min.)

Transfer cookies to a wire rack to cool completely.

Heat caramels and water over a low heat, stirring often, until smooth.

Set wire rack over a wax paper lined baking sheet. Dip the cookies into the caramel, then into the chopped nuts. Let cookies stand until caramel is set, about 1 hour.