

# Red Wine Caramel Apples

Here's a sophisticated version of an old-fashioned favorite for your next adult Halloween party!



Ingredients:

- 8 small McIntosh apples, stemmed, washed well, and dried
- 1½ cups red wine
- 2 cups sugar
- ½ cup water
- 6 tablespoons heavy cream

Directions:

Insert a wooden stick halfway into each apple at stem end. Line a tray with wax paper and lightly grease paper. Boil wine in a small saucepan over medium heat until reduced to ½ cup, 8 -10 minutes. Remove from heat. Bring sugar and water to a boil in a 3-quart heavy saucepan over medium heat, stirring until sugar has dissolved, then wash down any sugar crystals from side of pan with a pastry brush dipped in cold water. Boil, without stirring, swirling pan occasionally so caramel colors evenly, until dark amber in color.

Add reduced wine and swirl pan. Add cream and simmer, stirring, until incorporated, then continue to simmer until candy thermometer registers 238 degrees F. Remove from heat and cool to 200 degrees F. Holding apples by the sticks, dip them in caramel and swirl to coat, letting excess drip off, then hold apples up for about 15 seconds to allow more caramel to set on apples. Place caramel apples, stick side up, on greased wax paper and let stand until caramel firms up, about 30 minutes.