

Dipped & Covered APPLES

RECIPES BY MAUREEN STANLEY
PHOTOS BY GABRIELLE HOFFMAN

There are 7,500 varieties of apples grown throughout the world.

Apples are a member of the rose family.

Grab a bushel of fresh-picked apples and get creative with Delight's gourmet apple recipes! Whether you slice them up or eat them right off the stick, these apples will surely wow your taste buds! The topping options for caramel apples are endless – from crushed Butterfinger bars, gluten-free pretzels to shredded coconut and dried fruit, these apples are surely fall's tastiest treat!

ON THE MENU

Dark Chocolate Covered Apples with Sea Salt
Caramel Apples with Chopped Roasted Peanuts
White Caramel Apples & Chocolate Drizzle
Dark Chocolate Apples with Crushed Pistachios
Caramel Apple Pie Apples with Cinnamon Sugar

Dark Chocolate Covered Apples with Sea Salt

YIELD: 6 SERVINGS

GLUTEN-FREE, EGG-FREE, NUT-FREE, RICE-FREE

6 Granny Smith apples

Wooden popsicle sticks

12-ounce bag dark chocolate candy melts

Sea salt

1. Bring a large pot of water to a boil. Using a slotted spoon, dip apples into boiling water briefly (about 10 seconds). This removes any wax to ensure the chocolate adheres to the apple. Immediately wipe dry and set aside to cool. Remove the stems and insert sticks firmly into the stem ends.

2. Place dark chocolate candy melts into a medium microwave-safe bowl. Cook at 50% for 1 minute, stir and continue cooking and stirring at 30 second intervals until chocolate is smooth and completely melted.

3. Dip apple into melted chocolate, submerging all but very top of apple. Lift the apple out, allowing the excess chocolate to drip back into the bowl. Turn the apple up and hold it for several seconds to help set the chocolate around the apple. Sprinkle apple with sea salt.

4. Repeat with remaining apples, dark chocolate, and sea salt,

5. Place apples on a Silpat non-stick baking sheet (or a lined baking sheet with waxed paper coated with cooking spray) and chill apples in refrigerator until completely set, about 45 minutes.

White Chocolate Caramel Apple with Milk Chocolate Drizzle

YIELD: 6 SERVINGS

GLUTEN-FREE, EGG-FREE, NUT-FREE, RICE-FREE

6 McIntosh apples

Wooden popsicle sticks

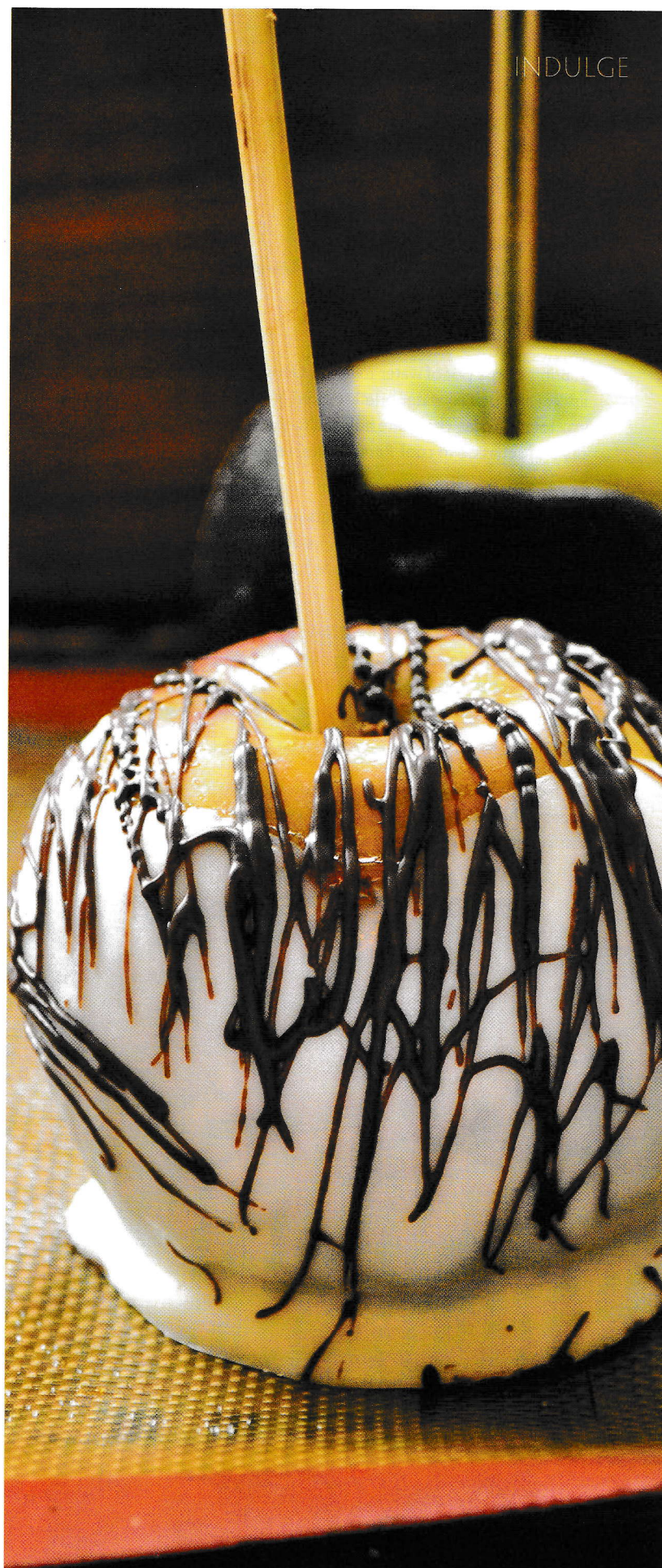
14-ounce bag individually wrapped caramels

2 tablespoons of water

12-ounce bag white chocolate candy melts

6 ounces milk chocolate candy melts

1. Bring a large pot of water to a boil. Using a slotted spoon, dip apples into boiling water briefly (about 10 seconds). This removes any wax to ensure the chocolate adheres to the apple. Immediately wipe dry and set aside to cool. Remove the stems and insert sticks firmly into the stem ends.
2. Place the unwrapped caramels into a medium microwave-safe bowl along with 2 tablespoons of water. Cook on high for 1 minute, stir and continue cooking and stirring at 1 minute intervals until caramel is melted and smooth.
3. Dip apple into caramel, submerging all but very top of apple. Lift the apple out, allowing the excess caramel to drip back into the bowl. Turn the apple up and hold it for several seconds to help set the caramel around the apple. Repeat with remaining apples.
4. Place apples on a Silpat non-stick baking sheet (or a lined baking sheet with waxed paper coated with cooking spray) and chill in the refrigerator for 15 minutes.
5. Place white chocolate candy melts into a medium microwave-safe bowl. Cook at 50% for 1 minute, stir and continue cooking and stirring at 30 second intervals until chocolate is smooth and completely melted.
6. Dip apple into melted white chocolate, submerging all but very top of apple. Lift the apple out, allowing the excess chocolate to drip back into the bowl. Turn the apple up and hold it for several seconds to help set the chocolate around the apple.
7. Place apples on a Silpat non-stick baking sheet (or a lined baking sheet with waxed paper coated with cooking spray) and chill in the refrigerator for 15 minutes.
8. Place the milk chocolate candy melts into a medium microwave-safe bowl. Cook at 50% for 1 minute, stir and continue cooking and stirring at 30 second intervals until chocolate is smooth and completely melted.
9. Place apples on a Silpat non-stick baking sheet (or line a baking sheet with waxed paper coated with cooking spray). Drizzle apples with milk chocolate and chill apples in refrigerator until completely set, about 45 minutes.



Classic Caramel Apples with Roasted Peanuts

YIELD: 6 SERVINGS

GLUTEN-FREE, EGG-FREE, RICE-FREE

6 McIntosh apples

Wooden popsicle sticks

14-ounce bag individually wrapped caramels

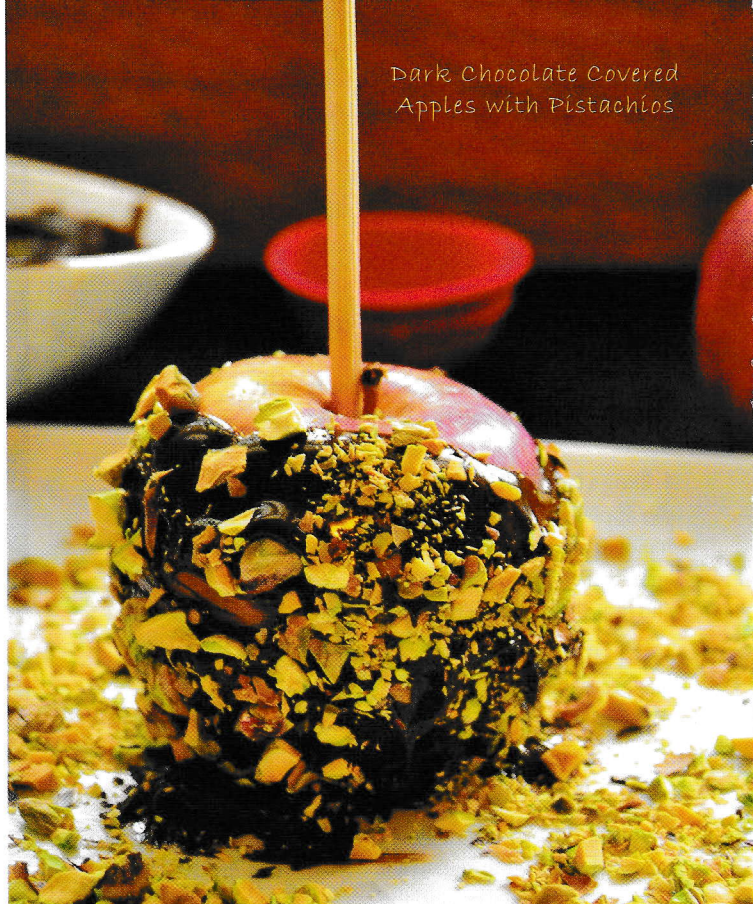
2 tablespoons of water

Chopped roasted peanuts

1. Bring a large pot of water to a boil. Using a slotted spoon, dip apples into boiling water briefly (about 10 seconds). This removes any wax to ensure the chocolate adheres to the apple. Immediately wipe dry and set aside to cool. Remove the stems and insert sticks firmly into the stem ends.
2. Place the unwrapped caramels into a medium microwave-safe bowl along with 2 tablespoons of water. Cook on high for 1 minute, stir and continue cooking and stirring at 1 minute intervals until caramel is melted and smooth.
3. Dip apple into caramel, submerging all but very top of apple. Lift the apple out, allowing the excess caramel to drip back into the bowl. Turn the apple up and hold it for several seconds to help set the caramel around the apple. Roll in chopped roasted peanuts
4. Repeat with remaining apples, caramel and peanuts
5. Place apples on a Silpat non-stick baking sheet (or line a baking sheet with waxed paper coated with cooking spray). Chill apples in refrigerator until completely set, about 45 minutes.



Caramel Apple Pie Apples



Dark Chocolate Covered Apples with Pistachios

Dark Chocolate Covered Apple with Pistachios

YIELD: 6 SERVINGS

GLUTEN-FREE, EGG-FREE, RICE-FREE

6 Winesap apples

Wooden popsicle sticks

12-ounce bag dark chocolate candy melts

Crushed pistachios

1. Bring a large pot of water to a boil. Using a slotted spoon, dip apples into boiling water briefly (about 10 seconds). This removes any wax to ensure the chocolate adheres to the apple. Immediately wipe dry and set aside to cool. Remove the stems and insert sticks firmly into the stem ends.
2. Place dark chocolate candy melts into a medium microwave-safe bowl. Cook at 50% for 1 minute, stir and continue cooking and stirring at 30 second intervals until chocolate is smooth and completely melted.
3. Dip apple into melted dark chocolate, submerging all but very top of apple. Lift the apple out, allowing the excess chocolate to drip back into the bowl. Turn the apple up and hold it for several seconds to help set the chocolate around the apple. Roll apple in crushed pistachios.
4. Repeat with remaining apples, dark chocolate, and crushed pistachios.
5. Place apples on a Silpat non-stick baking sheet (or a lined baking sheet with waxed paper coated with cooking spray) and chill apples in refrigerator until completely set, about 45 minutes.

DARK CHOCOLATE COVERED APPLES WITH SEA SALT NUTRITION PER SERVING: CALORIES: 215, FAT: 1.19G, CHOLESTEROL: 0.0MG, SODIUM: 2MG, CARBS: 30.80G, FIBER: 5.35G, SUGARS: 23.17G, PROTEIN: 0.58G **CARAMEL APPLES WITH ROASTED PEANUTS** NUTRITION PER SERVING: CALORIES: 279, FAT: 1.44G, CHOLESTEROL: 1MG, SODIUM: 43MG, CARBS: 43.63G, FIBER: 5.35G, SUGARS: 34.09G, PROTEIN: 1.35G **WHITE CARAMEL APPLES & CHOCOLATE DRIZZLE** NUTRITION PER SERVING: CALORIES: 420, FAT: 14.03G, CHOLESTEROL: 11MG, SODIUM: 80MG, CARBS: 70.34G, FIBER: 6.35G, SUGARS: 58.52G, PROTEIN: 4.49G **DARK CHOCOLATE APPLES WITH PISTACHIOS** NUTRITION PER SERVING: CALORIES: 215, FAT: 0.19G, CHOLESTEROL: 0.0MG, SODIUM: 2MG, CARBS: 30.80G, FIBER: 5.35G, SUGARS: 23.17G, PROTEIN: 0.58G **CARAMEL APPLE PIE APPLES** NUTRITION PER SERVING: CALORIES: 239, FAT: 6.24G, CHOLESTEROL: 4MG, SODIUM: 56MG, CARBS: 45.60G, FIBER: 1.81G, SUGARS: 40.19G, PROTEIN: 2.07G

Caramel Apple Pie Apple with White Chocolate and Cinnamon Sugar

YIELD: 6 SERVINGS

GLUTEN-FREE, EGG-FREE, NUT-FREE, RICE-FREE

6 Braeburn apples

Wooden popsicle sticks

14-ounce bag individually wrapped caramels

2 tablespoons of water

12-ounce bag white chocolate candy melts

½ tablespoon ground cinnamon

¼ cup sugar

1. Bring a large pot of water to a boil. Using a slotted spoon, dip apples into boiling water briefly (about 10 seconds). This removes any wax to ensure the chocolate adheres to the apple. Immediately wipe dry and set aside to cool. Remove the stems and insert sticks firmly into the stem ends.
2. Place the unwrapped caramels into a medium microwave-safe bowl along with 2 tablespoons of water. Cook on high for 1 minute, stir and continue cooking and stirring at 1 minute intervals until caramel is melted and smooth.
3. Dip apple into melted caramel, submerging all but very top of

apple. Lift the apple out, allowing the excess caramel to drip back into the bowl. Turn the apple up and hold it for several seconds to help set the chocolate around the apple.

4. Place caramel apples on a Silpat non-stick baking sheet (or a lined baking sheet with waxed paper coated with cooking spray) and refrigerate for 15 minutes.

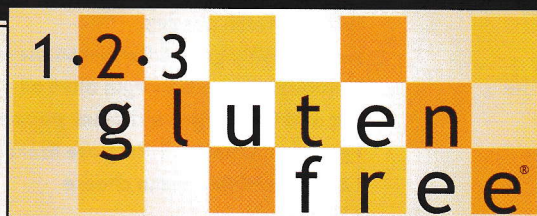
5. Place white chocolate candy melts into a microwave-safe medium bowl. Cook at 50% for 1 minute, stir and continue cooking and stirring at 30 second intervals until chocolate is smooth and completely melted.

6. While white chocolate is melting, combine cinnamon and sugar in a small bowl.

7. Dip apple into melted white chocolate, submerging all but very top of apple. Lift the apple out, allowing the excess chocolate to drip back into the bowl. Turn the apple up and hold it for several seconds to help set the chocolate around the apple. Sprinkle apple with cinnamon sugar mixture. Repeat with remaining apples, white chocolate and cinnamon sugar.

8. Place apples on a Silpat non-stick baking sheet (or a lined baking sheet with waxed paper coated with cooking spray). Chill apples in refrigerator until completely set, about 45 minutes.

Produced in a dedicated
gluten-free and
allergen-free facility.



GMO
FREE

Certified
GF
Gluten-Free

PAREVE
1848

Easy to Make, Can't Beat the Taste!™

Creating enthusiasts, one customer at a time.

**"There is no aftertaste, it's moist, it's flavorful, it's incredible.
Never change what you are doing. You figured allergy-free out!"—Kari**

OUR MIXES ARE:

• A better value:

Our mixes make more
than **twice as much**
as other brands

• Great tasting:

Full flavor, moist
and delicious

• Versatile:

Over 150 recipes
for our 15 mixes

• Allergen-free:

No gluten, wheat, peanuts,
tree nuts, soy, egg, dairy
and casein

• Fortified:

Now offering five mixes
fortified with B vitamins,
iron and calcium

TO LEARN MORE ABOUT OUR 15 VERSATILE MIXES AND GREAT RECIPE IDEAS,
VISIT: www.123glutenfree.com OR CALL: 216.378.9233

**PROUDLY
MADE
IN THE
U.S.A.**