

WRECKING BALL APPLE

YIELD: 6 APPLES

INGREDIENTS

- 6** granny smith apples
- 2 cups** sugar
- 1/4 cup** light corn syrup
- 1/2 cup** water
- 1/2 cup** heavy cream
- 2 tbs** unsalted butter
- 1 tsp** vanilla extract
- pinch of sea salt
- 15** chocolate sandwich cookies (finely chopped)

INSTRUCTIONS

Clamp each apple stem between fingers and pull to remove. Wash, dry and set aside.

In a small saucepan, mix sugar, corn syrup and water. Let the ingredients boil over medium-high heat until it starts to look like lava. To make sure your caramel doesn't erupt, swirl (do not stir) until the sugar dissolves. Keep swirling and cooking for 10-12 minutes until the caramel lava is a light amber color and the candy thermometer hits 320 degrees.

During this step, keep your little ones busy by letting them smash the cookies until there's enough "ore" to make any Dinotrux's tummy rumble. To minimize mess, give them one cookie at a time and let them "crush it, smash it, and move it" in a plastic bag, then transfer the yummy ore to a sheet of wax paper.

When the caramel lava is ready, remove from heat and whisk in cream, butter, vanilla extract, and salt. Return to low heat and whisk smooth. Let cool slightly until thick enough to coat a spoon (or to stop D-Structs in his tracks).

Twist the wooden sticks to drill into the apples' centers before dunking. Since you don't want a Ton-Ton of caramel, let the excess drip off. Roll the apples over the crushed ore, then place on a fresh piece of parchment to cool. Now you're ready to trux it up with your very own wrecking ball treats!


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