

Peanut Butter Stuffed Caramel Apples

(makes 3 apples)

1. Mix together:
 - 1/3 cup peanut butter (I used crunchy, but creamy is good too)
 - 2 tablespoons powdered sugar
 - 2 tablespoons crushed graham-cracker crumbs
 - 1 tablespoon softened butter
2. Core the apples. I don't have a corer so I just used a sharp knife and carved the core out then used the knife to make it a little wider to stuff more peanut butter filling in.
3. Stuff the 3 apples with the filling.
4. Pierce the stick/skewer through the side of the apple, through the filling, and partially into the opposite side.
5. Melt the caramel. I used about 12 ounces caramel. Dip the apple in melted caramel.
6. Immediately roll it around in whatever you desire on the outside. I used mini chocolate chips and chopped up peanut butter chips. Also good is dry roasted peanuts, toffee peanuts, heath bits, and mini white chocolate chips.
7. Immediately put in fridge on wax paper coated and PAM sprayed baking sheet.