



## Peanut Butter Crunch Apples

**SUBMITTED BY: Allrecipes.com Staff**

**"Apples and peanut butter are a classic combination. Surprise your friends this fall with this crispy peanut butter cookie coated caramel apple creation."**



**Original recipe yield:  
6 apples**

**PREP TIME 25 Min  
COOK TIME 10 minutes  
READY IN 35 minutes**

***PHOTO BY: Allrecipes***

### INGREDIENTS

- 6 Granny Smith apples
- 6 wooden sticks
- 1 (14 ounce) package individually wrapped caramels, unwrapped
- 2 tablespoons water
- 1/2 teaspoon vanilla extract
- 3 cups chopped peanut butter filled sandwich cookies
- 4 ounces milk chocolate, chopped
- 4 ounces white chocolate, chopped

### DIRECTIONS

1. Insert wooden sticks 3/4 of the way into the stem end of each apple. Place apples on a cookie sheet covered with lightly greased aluminum foil.
2. Combine caramels and water in a saucepan over low heat. Cook, stirring often, until caramel melts and is smooth. Stir in the vanilla. Dip each apple into the caramel and gently run apples around insides of saucepan to scrape off some of the caramel. Scrape excess caramel from the apple bottoms using the side of the saucepan.
3. Spread the chopped cookies out on a dinner plate. Roll caramel apples in the cookies and place on the aluminum foil. Place the milk chocolate and white chocolate into separate microwave-safe bowls. Heat in the microwave at 30 second intervals, stirring between each, until melted and smooth. Drizzle milk chocolate over the apples, then drizzle the white chocolate over the milk chocolate. Refrigerate until ready to serve.

## Tricks and Advice

- Use a combination of different colored apples: red, green and yellow.
- Choose uniform-sized apples--small apples work best.
- Substitute chocolate caramels for traditional.
- Before dipping apples in caramel, set them on an even surface and cut half-inch slices in the top of each apple to ensure that the sticks poke straight up.
- Dip apples in one quick motion; let excess caramel drip off. Holding apple upright, press toppings into caramel to hold them in place.
- Use latex gloves (available at drugstores) when pressing on toppings.
- Use a pastry bag with a small tip and melted chocolate to make polka dots.
- Set dipped apples on wax squares or parchment paper.
- And remember: caramel apples are always best eaten the same day they are made!