

Caramel Coated Apple Suckers

The classic combination of apple and caramel in lollipop form!

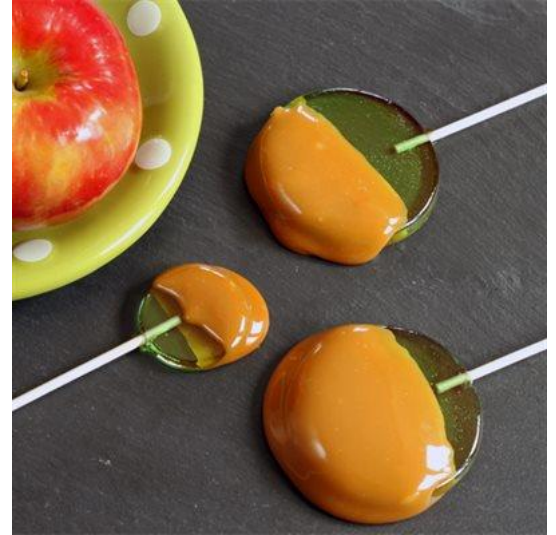
Ingredients

1 teaspoon (1-dram) LorAnn Green Apple flavoring or Apple flavoring (add more for extra apple flavor)
1 tablespoon LorAnn Tart & Sour Flavor Enhancer
LorAnn Green Liquid Food Coloring
1 bag caramel pieces, unwrapped (we used Kraft brand)

2 1/2" round or 1 1/2" round lollipops molds (you will need 5 - 6 molds)
lollipop sticks, bags & twist ties

Directions

1. Make lollipops according to directions for [1-dram Hard Candy Recipe](#), adding several drops green food coloring. Add 1 tablespoon Tart & Sour along with the apple flavoring. Pour hot candy into prepared round lollipops molds. Allow candy to cool completely at room temperature. Do not refrigerate.
2. For caramel coating: In a microwave-safe bowl, heat caramel pieces until melted and smooth, stirring often (do not add additional liquid to caramels).
3. When lollipops are cool, dip into the melted caramel and use a spoon to help coat the candy about half-way up. Allow some of the excess caramel to drip back into the bowl. Place dipped lollipops on waxed paper or Heavy Weight Dipping Paper. Allow caramel to set at room temperature until firm. Wrap individually in lollipop bags and secure with twist ties. Store at room temperature in a cool, dry place. Yield will depend on size of mold.



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