

Caramel Apples

1 cup sugar	$\frac{1}{2}$ cup boiling water
1 cup br. sugar	2 T. butter
$\frac{1}{2}$ cup evap. milk or cream	6 good apples
6 wooden skewers	

Melt $\frac{1}{2}$ cup granulated sugar over direct flame, add the boiling water and cook until smooth. In a separate pan, cook the milk or cream with the remaining sugar and butter to the soft ball stage. Combine the 2 syrups and cook until a drop will form a hard ball in cold water. Cool the syrup to lukewarm. Place the apples on skewers and twist them in the syrup. Dip them at once in ice cold water to harden the caramel coating.