



SEEDLESS BLACKBERRY CARMEL APPLE



SERVES: 8-10 | PREP TIME: 5M | COOK TIME: 10M

VEGETARIAN

INGREDIENTS:

1 Jar Crofter's Organic Premium Seedless Blackberry Fruit Spread

½ Cup Hemp Hearts

1 Lb Caramel

1 Tbsp Unsalted Butter

½ Cup Milk or Heavy Cream

8-10 Small Granny Smith Apples

DIRECTIONS:

1. Prepare a baking sheet with parchment paper on it. Set aside.
2. In a large pot full of water, bring that to a boil and place a glass bowl on top of the boiling pot. Careful not to burn yourself on the steam. Place your caramel in the glass bowl and continuously stir until the caramel begins to melt. Add in the unsalted butter and milk. Continue to stir until caramel is completely melted and smooth.
3. Skewer your apples through the stem. Roll apples in the melted caramel, making sure to coat evenly. Let apples sit on the baking tray covered in parchment paper until the caramel cools and sets.
4. In a small saucepan, add in the Crofter's Organic Premium Seedless Blackberry Fruit Spread and cook down over low-medium heat. Once fruit spread is a smooth consistency – roll your caramel coated apples into the blackberry glaze and sprinkle with hemp hearts. Let apples sit on parchment paper until completely cooled and hardened. Enjoy!