

## (4001) 100CT PEANUT CARAMEL APPLE 11oz

Ingredients	Amount
(4010) Caramel Apple	1 CARAMEL APPLE
(803) Chopped Peanuts	1 OZ

### Instructions

#### Peanut Caramel Apple

1. Prepare necessary amount of apples to meet the desired production level. To prepare apple remove sticker and stem. Wash and dry apple, insert wooden stick into apple from the stem side. Set aside to be used same day as caramel production.
2. Prepare sheet pans with sheet pan liner and spray with pan spray.
3. Using a large bowl, fill bowl two thirds full with nuts and set aside.
4. Produce per recipe 44800 Caramel Made In Store
5. With gloved hands, holding on to stick, dip apple into liquid caramel and carefully shake off excess. Place apple in center of nut pile. Gently pack the bottom 3/4 of the apple in nuts, leaving the top 1/4 showing caramel without nuts. Sometimes it is necessary to press and place nuts to obtain a uniform look of product.
6. Set aside to cool.

INGREDIENTS: Apples, roasted salted peanuts (peanuts, peanut and/or cottonseed and/or soybean oil, salt), corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin. CONTAINS MILK, PEANUT, SOY. FACILITY PROCESSES TREE NUTS.

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## (4004) 88CT CARAMEL APPLE 11.25oz

Ingredients	Amount
(44874) 88ct Granny Smith Apples	1 88CT APPLE
(44800) Made In Store Caramel	5 OZ CARAMEL
(2020) Caramel Apple Sticks Cs1000	1 STICK

### Instructions

#### Caramel Apple

1. Prepare necessary amount of apples to meet desired production level. To prepare apple remove sticker and stem. Wash and dry apple, insert wooden stick into apple from the stem side. Set aside to be used same day as caramel production.
2. Prepare sheet pans with sheet pan liner and spray with pan spray.

3. Produce per recipe 44800 Caramel Made In Store
4. Dip apple into liquid caramel and carefully shake off excess.
5. Set aside to cool on prepared sheet pan liner.

INGREDIENTS: Apple, corn syrup solids, water, sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), salt, vanillin - an artificial flavor. CONTAINS MILK. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4010) 100CT CARMEL APPLE 9oz**

<b>Ingredients</b>	<b>Amount</b>
(44801) 100ct Granny Smith Apple 5 1/2oz	1
(44800) Made In Store Caramel	3.5oz
(2020) Caramel Apple Sticks Cs1000	1

### **Instructions**

Caramel Apple

1. Prepare necessary amount of apples to meet desired production level. To prepare apple remove sticker and stem. Wash and dry apple, insert wooden stick into apple from the stem side. Set aside to be used same day as caramel production.
2. Prepare sheet pans with sheet pan liner and spray with pan spray.
3. Produce per recipe 44800 Caramel Made In Store
4. Dip apple into liquid caramel and carefully shake off excess.
5. Set aside to cool on prepared sheet pan liner.

INGREDIENTS: Apples, corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin - an artificial flavor. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4011) 100CT PECAN CARMEL APPLE 11oz**

<b>Ingredients</b>	<b>Amount</b>
(4010) Caramel Apple	1 CARMEL APPLE

(9105) Raw Med Pecan Pieces 2 OZ

## Instructions

### Pecan Caramel Apple

1. Prepare necessary amount of apples to meet the desired production level. To prepare apple remove sticker and stem. Wash and dry apple, insert wooden stick into apple from the stem side. Set aside to be used same day as caramel production.
2. Prepare sheet pans with sheet pan liner and spray with pan spray.
3. Using a large bowl, fill bowl two thirds full with nuts and set aside.
4. Produce per recipe 44800 Caramel Made In Store
5. With gloved hands, holding on to stick, dip apple into liquid caramel and carefully shake off excess. Place apple in center of nut pile. Gently pack the bottom 3/4 of the apple in nuts, leaving the top 1/4 showing caramel without nuts. Sometimes it is necessary to press and place nuts to obtain a uniform look of product.
6. Set aside to cool.

INGREDIENTS: Apples, pecan pieces, corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin - an artificial flavor. CONTAINS MILK, PECAN, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## (4012) 100CT TURTLE CARAMEL APPLE 12.5oz

Ingredients	Amount
(4011) 100ct Pecan Caramel Apple 11oz	1 STREAKER APPLE
(9112) Milk Chocolate	1 1/2 OZ

## Instructions

### Turtle Caramel Apple

1. Prepare a parchment bag and set aside.
2. Gather enough completely cooled Pecan Caramel Apples (4005 or 4011) to meet the desired production level of this activity.
2. Temper chocolate, once chocolate is in temper fill parchment bag 2/3 full.
3. Taking the Pecan Caramel Apple in one hand and the parchment bag filled with chocolate in the other, stripe apple from bottom to top, rotating the apple evenly around.
4. Set aside to dry.

INGREDIENTS: Apples, pecan pieces, milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed,

soybean), salt, vanillin - an artificial flavor. CONTAINS MILK, PECAN, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(4014) 100CT MK STRIPED CARAMEL APPLE 10oz**

<b>Ingredients</b>	<b>Amount</b>
(4010) Caramel Apple	1 CARAMEL APPLE
(9112) Milk Chocolate	1 OZ

### **Instructions**

Striped Caramel Apple

1. Prepare a parchment bag and set aside.
2. Gather enough completely cooled Caramel Apples (4004 or 4010) to meet the desired production level of this activity.
2. Temper chocolate, once chocolate is in temper fill parchment bag 2/3 full.
3. Taking the Caramel Apple in one hand and the parchment bag filled with chocolate in the other, stripe apple from bottom to top, rotating the apple evenly around.
4. Set aside to dry.

**INGREDIENTS:** Apples, milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin - an artificial flavor. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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