

Caramel Apple

Heavenly dessert worth sinning for: a juicy apple in a caramel crisp coated with nuts. A special treat for young and adult lovers of sweets.



Ingredients

4 tablespoons Cukier Królewski cane sugar

1 small apple

2 tablespoons lemon juice

3 tablespoons water

crushed nuts or almonds

Preparation

Step 1

Prepare an apple by peeling it. Pour lemon juice with water over the peeled apple to prevent discolouring.

Step 2

Prepare the caramel. Put cane sugar in a saucepan and heat carefully until it melts. Be careful not to burn it. Remove the caramel from the heat just before it turns light golden.

Step 3

Pour the caramel over the apple until covered from top to bottom. Allow the caramel to dry. You can use crushed nuts or almonds as decoration.