Caramel Apple Grapes

Prep time	Cook time	Total time
20 minutes		20 minutes

Caramel Apple Grapes are the perfect snack! Grapes dipped in caramel and then in nuts. A little treat that tastes like caramel apple in every bite.

Serves: makes approx. 50

Ingredients

- handful of seedless green grapes
- toothpicks
- 1 cup caramel bits
- 2 tablespoons heavy cream
- 1 cup salted peanuts or cashews, crushed finely



Directions

- 1. Poke toothpicks into your grapes; set aside.
- 2. In a small pot, over medium-low heat, combine the caramel bits and cream. Stir until melted. Reduce heat to lowest setting just to keep warm.
- 3. Dip the grapes into the caramel sauce and then into the crushed nuts. Place on a plate to set. Repeat until all the grapes are used.
- 4. That's it! Pop those babies in your mouth and enjoy!

Recipe by Belly Full at http://bellyfull.net/2012/06/18/caramel-apple-grapes-and-ba-bye-to-our-no-junk-food-challenge/