



Best Ever Apple Carmel Dip

Makes about 4 cups

Cook over medium heat on stove top

INGREDIENTS

½ cup salted butter

1 cup light brown sugar

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¾ cup light corn syrup

1 (14 ounce) can sweetened condensed milk

1 teaspoon vanilla extract



DIRECTIONS

Melt over medium heat in medium size sauce pan.

Add to above melted butter, stirring to combine. **Stir constantly over medium heat until mixture comes to a light bubbly boil.** Remove from heat. (Do not let it come to a full boil. It will become too hard.)

Add to above. Stir to mix. Serve warm or at room temperature with apple slices or drizzle over ice cream or waffles! Store in the refrigerator or freezer for later use.

