

5 HALLOWEEN DESSERTS TO MAKE AT HOME THIS SPOOKY SEASON

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As a sweets lover, the best part of Halloween for me has always been the sweet treats. Growing up, my sisters and I would come home with bags full of candy that we'd sort and eat in the weeks ahead. As an adult, I enjoy the seasonal twists on my favorite desserts, whether it's a seasonal flavor—give me all the pumpkin spice things—or decoration. Whatever your plans are for Halloween, these scary delicious treats are sure to be a welcome addition.

Chocolate Caramel Apples Recipe by Jim Dunleavy, director of food and beverage at Eatzi's Market & Bakery in Texas

Dunleavy is confident that any home cook, regardless of skill level in the kitchen, can make a chocolate caramel apple. "As long as you can boil water and use your microwave, you will have little trouble covering and decorating apples," he said. "Even if you do make a mistake, they will still taste great!"

Yields 4 servings

Ingredients:

4 large Granny Smith apples

1 lb caramel

1 lb semisweet chocolate (good quality, 54% cocoa)

Optional:

Pecans, chopped

Sprinkles

Oreo crumbs

Candy "eyeballs" and white chocolate

Edible paint

Directions:

- Allow apples to come to room temperature before starting. Clean apples with a hot, damp towel and allow them to dry completely.
- Warm caramel in the microwave or on a double boiler. Once warmed, caramel should be thin, but not hot.
- Transfer the caramel to a container wide enough and deep enough to dip the apples. Using a skewer, dip the apples completely in caramel. Cool to room temperature on wax paper or parchment paper.
- When cool, trim the excess caramel from the bottom of the apple.
- While the apples are cooling, melt and temper the chocolate.
- Transfer the chocolate to a container wide enough and deep enough to dip the apples. Dip the apples completely in the chocolate.
- Shake off excess chocolate and cool on wax paper or parchment.
- If you're decorating with dry ingredients, let the chocolate cool slightly, then dip or roll the apples in the toppings. If you're decorating with wet ingredients or edible paint, let the chocolate cool to room temperature and harden before decorating.

