

Bake with Sharon

Fall 2020 Recipes

APPLE CHIPS AND CARAMEL DIP - VEGAN, GLUTEN FREE (9.17.20)

INGREDIENTS

- 2 Honey Crisp, Granny Smith or Pink Lady Apples, thinly sliced
- 2 tsp. granulated sugar
- 1/2 tsp. cinnamon
- ½ Cup (one stick) salted butter (use margarine or nondairy butter if keeping with plant-based theme)
- 1 Cup Brown Sugar
- 2/3 Cup Heavy Cream (use nondairy cream if keeping with plant-based theme)
- 1 Tsp Pure Vanilla Extract
- 1/8 Tsp Salt

TOOLS

- Sharp Knife or Mandolin, if you have one
- Large bowl
- Sheet pans (2 or 3)
- Parchment Paper
- Medium bowl
- Whisk
- Spatula
- Airtight container
- Measuring Spoons
- Measuring cups
- Saucepan

DIRECTIONS

For Apples (Oven)

1. Preheat oven to 200°. In a large bowl, toss apples with sugar and cinnamon.
2. Place a metal rack inside a rimmed baking sheet. Lay apples slices on top of rack, spacing them so that no apples overlap.
3. Bake for 2 to 3 hours, flipping apples halfway through, until apples dried out but still pliable. (Apples will continue to crisp while cooling.)

For Apples (Air Fryer)

1. In a large bowl, toss apples with cinnamon and sugar. Working in batches, place apples in a single layer in basket of air fryer (some overlap is okay). Bake at 350° for about 12 minutes, flipping every 4 minutes.
2. In a medium saucepan set over medium-low to medium heat, melt the butter. Mix in the brown sugar and stir for 2 minutes. Mix in the heavy cream and stir continuously for 2 more minutes (the sauce should be gently bubbling, so adjust the heat, if necessary).
3. Remove the pot from the heat and stir in the vanilla and the salt until well incorporated.
4. Pour the hot caramel sauce into a jar and allow it to cool completely. Cover and store in the refrigerator for up to a month.