

HONEY CARMEL APPLE DIP

Ingredients:

1/3 cup butter

1/2 cup packed brown sugar

1/4 cup EFF Vanilla Honey

1 14oz can sweetened condensed milk

1 Tsp Vanilla

dash of salt



Mix the butter in a heavy saucepan over medium-low heat. Add the remaining ingredients, except the vanilla, and raise the heat to medium. Bring to a boil, stirring constantly. As soon as the mixture begins to simmer, reduce the heat and simmer for 3 minutes. Remove from heat and stir in vanilla. Serve warm with sliced apples, graham crackers, or pretzels.

Cook's Notes: Stir constantly! This mixture burns very easily. Cooking longer than 3 minutes will make the caramel very thick and too stiff to dip.

This recipe was adapted from a recipe at <https://anoregoncottage.com/>

Recipe by Anne Marck

Rich, warm, and irresistibly smooth, **Honey Caramel Apple Dip** is a simple recipe that instantly feels like a special treat. Butter and brown sugar melt together into a luscious caramel base, gently sweetened with vanilla honey and balanced by a pinch of salt for depth. Finished with a splash of vanilla, this dip has that classic caramel flavor everyone loves—but with a softer, honey-kissed sweetness that pairs beautifully with crisp apple slices, graham crackers, or pretzels.

This is the kind of recipe that fits effortlessly into everyday life. It's perfect as an after-school snack that feels indulgent yet comforting, easy to pack along for a picnic, or served warm as a cozy treat when friends or family stop by. Quick to make and endlessly dippable, Honey Caramel Apple Dip turns simple ingredients into a crowd-pleasing favorite that disappears fast—so you may want to make a double batch.

