BUBBIE'S SPACE



LOADED CARAMEL APPLE NACHOS

The ultimate sweet & crunchy fall snack!

INGREDIENTS:

- 3 medium crisp apples (Honeycrisp, Granny Smith, or Gala)
- 1 tablespoon lemon juice
- 1/2 cup thick caramel sauce, warmed slightly
- 1/3 cup chopped pecans
- 1/4 cup mini chocolate chips
- 1/4 cup candy-coated chocolate pieces
- 2 tablespoons rainbow sprinkles
- 2 tablespoons crushed pretzels (optional)
- Flaky sea salt, optional

DIRECTIONS:

1. Wash and dry apples. Core and slice into thin wedges.
2. Toss slices gently with lemon juice to help prevent browning. Arrange on a large serving platter.
3. Warm caramel just until pourable. Drizzle half over the apple slices.
4. Sprinkle with pecans, mini chocolate chips, candy pieces, sprinkles and crushed pretzels, if using.
5. Drizzle with remaining caramel. Finish with a tiny pinch of flaky sea salt, if desired.
6. Serve right away while crisp and crunchy!

Prep: 10 min | Total: 10 min | Serves: 6

BUBBIE'S TOPPING BAR

- crushed cookies
- toffee bits
- mini marshmallows
- coconut
- peanut butter drizzle
- white chocolate

Bubbie's Tip:

Slice apples just before serving, and set out extra toppings so everyone can build their own!