



Baked Caramel Apples



This recipe can also be found in the Fall 2020 issue of Hungry Girl magazine... [Click for info](#) !

[Click here](#) to see Lisa make it on Facebook, and [click here](#) for YouTube!

1/4th of recipe (1 apple): 166 calories, 2.5g total fat (1g sat. fat), 59mg sodium, 37.5g carbs, 4.5g fiber, 26.5g sugars, 2g protein

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Prep: 5 minutes **Cook:** 45 minutes

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Ingredients

4 medium Rome apples
One 12-oz. can diet cream soda
1/4 cup light caramel dip
1/2 oz. (about 2 tbsp.) chopped peanuts

Directions

Preheat oven to 375 degrees.

Core apples. ([Check out this GREAT option on Amazon!](#)) Place in an 8" X 8" baking pan. Pour soda over the apples. Bake until tender, about 45 minutes.

Evenly drizzle with caramel and top with peanuts.

MAKES 4 SERVINGS

HG TIP: If needed, microwave caramel in a small microwave-safe bowl for 10 seconds or until soft enough to drizzle.

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