

Homemade Apple Caramel Filling

Apple filling

1 cup apple juice
1/2 cup water
1/3 cup sugar
1 tsp vanilla extract
1 tablespoon butter
3 apples

Caramel sauce

1 ½ cup granulated sugar
¼ cup water
¾ cup heavy cream
Pinch kosher salt
½ teaspoon vanilla extract

Filling steps

1. Start by peeling, seeding and thinly slicing 3 apples. Place in 1/2 cup of water to keep from discoloring while prepping ingredients.
2. In a medium size frying pan bring apple juice, sugar and vanilla to a boil over medium high heat stirring occasionally. Add apples and water to the pan and allow the mixture to return to a boil again. Stir gently to avoid breaking up apples. Add in the butter and allow to melt, and then stir again.
3. Allow to cook over medium heat until sauce reduces by half and apples become tender, soft and slightly caramelized.
4. Remove from heat, move apples to a ceramic bowl and allow to cool. (a cereal bowl will work) Drain off most of the poaching liquid.
5. Cover, label and put in the refrigerator.

Caramel sauce steps

1. Place sugar in a medium saucepan, stir in water until slightly dissolved. Bring sugar mixture to a boil over high heat. Do not stir while heating sugar. You can carefully swirl the pot a couple of times while heating to even out the color. You are looking for a mixture to come to a light amber color. It will take 10 to 12 minutes for this to happen. Watch carefully if it can burn fast.

2. While the caramel is cooking, place the heavy cream in a small saucepan. When warm but not boiling reduce heat to low and keep warm.
3. When the caramel has reached the desired color, slowly Whisk the heavy cream and salt into the medium saucepan stirring constantly. Be careful this mixture can and will burn you if you are not careful. Remove from heat and stir in vanilla.
4. Allow to cool slightly then pour into a separate cereal bowl
5. Allow to cool before covering and labeling. Place a bowl on the table near the Pepsi refrigerator for use tomorrow.
6. We will use the sauce as a filling for our crepes.