

How To Microwave A Caramel

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There are two reasons as to why someone would microwave caramel; either they want to melt it or make caramel sweets. Both things can be easily done in the microwave, which saves time; it would be easier to serve desserts during holidays to family and relatives.

Can You Microwave Caramel? To microwave caramel, the chef needs to spray cooking spray at the bottom of a microwave safe bowl. Then, put the caramels in the bowl, by measuring the amount that is needed for dessert. The caramels should be put in the microwave for 1 minute, on high. When that is done, take the bowl out of the microwave, and then stir the caramel using a silicone spatula. Put the bowl back in the microwave, and then for one minute, reheat it on medium heat; [Leaf](#).

The same stirring and microwaving process has to be repeated at least twice, so that the candy is properly melted. How to microwave a cake recipe – [Click Here](#). **Can You Microwave Caramel Apples?** Some households love caramel apple desserts, but making it without a microwave can be a bit of a headache. The ingredients that a chef needs for caramel apples are 5 apples, 1 package of wrapped caramels (11 ounce bag), 1 package of wooden caramel apple sticks and parchment paper. Follow the directions below, to make the best caramel apples:

- Wash the apples, dry them, and then insert a wooden stick at their stem
- Microwave the caramels and melt them
- Cover a large plate with parchment paper and spray it using cooking spray
- Dip the apples in the melted caramel and coat them properly
- Put the apples in the refrigerator, until the caramel's texture becomes firm

It is best to eat caramel apples right away, because the sauce might become hard if they are not stored properly. How to microwave cook food – [Website](#). **How To Make Microwave Caramel Popcorn?** People like to eat popcorn outside a cinema setting as well. However, most people like to eat caramel popcorn, because it tastes sweet and is fun to eat. To make caramel popcorn in the microwave, the preparations take 5 minutes, and the cooking time is ten minutes. First, the cook needs popped popcorn, which should be placed in a large brown paper bag; [SpendWithPennies](#).

For a four quarts popcorn, take a 2 quart casserole dish and put 1 cup brown sugar, ½ margarine, 1/4 corn syrup and ½ tsp salt in it. For better taste, a person can also add 1 tsp vanilla extract. Stir all these ingredients and heat them in the microwave for 3 minutes. Then take the mixture out and stir it again, until it gives a good blended texture. How microwave corn on the cob – [Go Here](#).

Put the mixture in the microwave and heat it for 90 seconds. After removing it, add ½ tsp baking soda and then stir again. This will make the perfect caramel syrup, which people can put on their popcorn to coat it. Place the popcorn bag in the microwave, and then cook it with the syrup for 100 seconds; [AllRecipes](#).

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