

Dessert

Caramel Apple Topping

Southern Living Test Kitchen

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1/4 cup butter

1/2 cup sugar

1 teaspoon fresh lemon juice

5 large (2-1/2 pounds) Granny Smith apples, peeled and cut into 1/2-inch-thick wedges

In a large skillet over medium heat, melt the butter.

Add the sugar and lemon juice. Cook, stirring constantly with a long-handled wooden spoon, for 5 to 6 minutes or until the mixture turns a light golden brown.

Add the Granny Smith apples. Cook, stirring often, for 15 to 18 minutes or until the apples are tender and caramelized.

Remove from the heat. Cool for 20 minutes.

Per Serving (excluding unknown items): 1105 Calories; 47g Fat (36.5% calories from fat); 3g Protein; 180g Carbohydrate; 13g Dietary Fiber; 124mg Cholesterol; 483mg Sodium. Exchanges: 5 1/2 Fruit; 9 Fat; 6 1/2 Other Carbohydrates.