



History of the Caramel Apple

Kraft Foods claims that Caramel Apples were invented in the 1950s by employee Dan Walker.

Like candy apples, caramel apples' invention also resulted from experimentation with holiday candy – Walker said he discovered the recipe when experimenting with excess caramels from Halloween sales; he simply melted them down and added apples, and the rest is history. While caramel apples were made by hand for the first decade or so of their existence, Vito Raimondi of Chicago, Illinois made and patented the first automated caramel apple machine in 1960.

Caramel apple production at home usually involves melting purchased caramel candies for dipping or making a homemade caramel from ingredients like corn syrup, brown sugar, butter, and vanilla. Homemade caramel generally results in a softer, creamier coating.

In recent years, it has become increasingly popular to decorate caramel apples for holidays like Halloween.

Hunter's Candy in Moscow, Idaho began selling caramel apples in 1936. Hard-coated candy apples had been around since 1908, but Hunter's Candy created a new treat by coating the apples with their caramel. During World War II, these apples were shipped overseas to soldiers in Korea, Japan, and England.

Caramel and candy apples are fair and festival staples enjoyed by children and adults alike, especially around this time of year. As gourmet candy-coated apples become more popular, these traditional fall treats are increasingly enjoyed year-round with other concession foods.



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