



Caramel Cheese Dip

Ingredients:

1 can evaporated milk Caramel (recipe below)
1 8 oz pkg. cream cheese, softened
Cinnamon, to taste (optional)
Apple slices

Directions:

Combine first three ingredients, mixing well. Chill in refrigerator 30 minutes and serve with apple slices.



Easy Caramel Sauce

Ingredients:

1 can sweetened condensed milk (really, that's it!)

Directions:

Fill a medium sized pot with water. Over medium heat, bring to a full boil. Submerge the can (unopened) in the water, making sure to completely cover with water. Watch carefully, and add water if it drops below the top of the can. (It can explode if water boils out of the pot which is why I use a medium to large pot.) Boil for 3 hours.

Remove can from water, set on counter to slowly cool. Make sure you allow the caramel to COMPLETELY cool before opening (should be room temperature when you feel the can.) That's it...really!