

**Blooming Caramel Apples** (Crowd Favorites, Desserts)

1 Package Halladay's Caramel Apple Dip Mix  
1 (8 oz) block cream cheese, softened  
6 to 8 apples  
 $\frac{3}{4}$  cup boiling water  
Cooking spray  
Sugar and cinnamon for dusting

Preheat oven to 375°F. Combine softened cream cheese with Caramel Apple Dip mix, set aside.

Slice the top off of the apples and cut out the core with a corer or scoop out core and seeds with a spoon, without cutting through the bottom of the apple. We found a measuring spoon worked well.

Cut a circle around the inside of the apple, then score vertically through the apple without cutting all the way through. Put apples in a baking dish. Pour boiling water into the bottom of the dish. Spray the tops of the apples with cooking spray, then sprinkle them with sugar and cinnamon.

Bake for 30 minutes. Remove dish from the oven and scoop about a tablespoon of caramel mixture into the center of each apple. Return baking dish to the oven and bake for an additional 15 to 30 minutes, or until apple is soft but not mushy.

Serve warm with ice cream or whipped cream. Yum!