

## Caramel Apple Pie Fudge

*This recipe and photos were provided by Sally Roeckell of [Table and Dish](#) and were originally published at [365Barrington.com](#).*

### Ingredients

- 3 cups granulated sugar
- 3/4 cup unsalted butter
- Pinch of salt
- 1 cup heavy cream
- 1 tsp. nutmeg
- 1/2 tsp. allspice
- 1/2 cup apple pie filling
- 3 cups white chocolate
- 1/2 cup caramel bits or 12-15 caramel squares
- 1 1/2 tbsp. heavy cream or half and half



### Method

1. Line an 8x8 baking dish with parchment paper. Set aside. Add white chocolate and apple pie filling to a mixing bowl, attach whisk to mixer. Set aside.
2. In a large saucepan, heat sugar, butter salt cream cinnamon nutmeg and allspice over medium-high heat. Bring to a rolling boil and stir continuously for 4 minutes, Remove from heat.
3. Quickly pour the mixture into a prepped mixing bowl with white chocolate and apple pie filling. Beat on medium speed until white chocolate is smooth (about 2 minutes.) Pour into baking dish.
4. Place the caramel bits and cream in a microwave-safe bowl. Microwave the caramel at 45-second intervals at 50% power stirring until they are melted and smooth.
5. Drizzle the caramel on top of the fudge and use a spatula to create swirls in the fudge.
6. Refrigerate for 3 hours until hardened, or overnight.
7. Remove parchment paper from pan and place on a cutting board. Cut fudge into small bite-size pieces and top with a small piece of cookie. Store in a covered container in the refrigerator. Use within one week, or freeze. Enjoy!