



# User's Guide

## MICROWAVE APPLE DIPPER



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[www.focuselectrics.com](http://www.focuselectrics.com)

**THANK YOU** for choosing the Back to Basics® Microwave Apple Dipper. Now you can create and enjoy gourmet dipped apples and other treats at home.

Your new Microwave Apple Dipper is warranted to be free from manufacturing defects for ninety (90) days from the date of purchase. For warranty service, please contact the Focus Electrics Customer Service Department at 1-866-290-1851 or by e-mail at [service@focuselectrics.com](mailto:service@focuselectrics.com). The manufacturer reserves the right to replace or repair the item at its sole discretion. This warranty does not cover damage by misuse, abuse, accident, or negligence. A purchase receipt is required before warranty service is rendered.

## **SAFETY PRECAUTIONS**

- Do not use the Microwave Apple Dipper for other than intended use.
- Only use in microwave; do not use on stove-top or in oven.
- Use hot pads/oven mitts to remove bowl from microwave; bowl may be hotter than contents.
- Use caution during use - melted candy is very hot and can cause severe burns.
- Do not put leftover melted candy down the sink drain or in the garbage disposal.

## **USE AND CARE**

- Prior to first use and after use: hand wash dipping bowl, lid and dipping utensil in warm, soapy water. Use a non-abrasive cleaning product only. Rinse thoroughly and completely dry all parts.
- Do NOT wash in the dishwasher.
- After cooking, if melted candy remains in the bowl, microwave on “low” power until melted. Use the pouring spouts on the

dipping bowl's top edge to pour candy into a dish or into a garbage container. Do not put melted candy down the sink drain or in the garbage disposal.

## **MELTING INSTRUCTIONS**

1. To Melt Caramels: use a 14-ounce bag of caramels. Unwrap each piece and place in the dipping bowl. Add water per microwave directions on caramel package. Place cover on dipping bowl. Microwave per package instructions until caramels are completely melted.
2. To Melt Chocolate/Candy Chips: use a 12-ounce bag of chocolate chips or other flavored baking chips. Place in dipping bowl. Cover with lid. Microwave per package instructions.
3. To Melt Baking Chocolate Bars: break bars in half. Place desired amount in dipping bowl, cover and microwave per package directions.

## **HELPFUL TIPS**

1. Dipping Bowl has two pour spouts/indentations on the top edge. Use to slowly drizzle melted candy over apples or other foods such as cakes, brownies and cookies. These pour spouts are also great for emptying the dipping bowl and as a support for the apple stick during the candy-coating process.
2. A dipping Fork/Utensil is included with the Apple Dipper. Use this for dipping smaller food items and pretzel twists.
3. Apple Selection: Use a slightly tart, crisp apple. "Fuji" apples make great dipped apples because of their crispness, sweet slightly spicy flavor and great holding power. "Granny Smith" apples are more tart and provide a good contrast of flavors with sweeter toppings. Try different apple varieties to find your favorite or use a selection of apple types with different toppings.

4. Never allow water/moisture to come in contact with melting chocolate. Water can make chocolate “seize up” and become stiff and lumpy. Be sure all utensils and cooking supplies are dry.
5. Never use water or other liquid to “thin” chocolate. Only use vegetable oil or as directed on the chocolate package or recipe.
6. White chocolate or vanilla milk chips are the most difficult to melt. Too much heat can cause candy to “seize up” as described in #4 above. Melt as directed on package.
7. Do not overheat. Chocolate and other candy ingredients can scorch easily. Microwave for short periods, checking frequently for desired consistency. Microwave in “seconds” - not “minutes”.
8. Follow directions on candy packages for best results.
9. Baking chips and baking chocolate bars may appear formed and not melted after heating. Stir to make fluid and a smooth consistency.

## **CARAMEL DIPPED APPLE INSTRUCTIONS**

1. Wash apples and dry thoroughly as moisture will prevent candy from adhering to the peel.
2. Remove stems and push a wooden stick into top of each apple. Note: sticks are included in packages of caramels or can be purchased separately.
3. Cover a large plate or cookie sheet with waxed paper. Lightly grease with butter or margarine and set aside.
4. Melt Caramels as directed above. Pick up apple by the stick and slowly immerse apple straight down into the melted caramel. When evenly covered, gently pull apple up. Hold above dipping bowl and let excess caramel drip back into the bowl. Scrape excess caramel off bottom of apple with a table knife or spatula. Place apple on prepared plate or cookie sheet.
5. Repeat for all apples or until all caramel is completely used.

It may be necessary to spoon caramel over the last apples as the amount of dipping caramel is reduced.

6. Place dipped apples in refrigerator to cool for at least 1 hour or until ready to serve. Remove from refrigerator and let stand at room temperature for 15 minutes before serving. Store any remaining dipped apples in refrigerator.

## **CHOCOLATE DOUBLE-DIPPED APPLE INSTRUCTIONS**

1. Prepare apples and coat in caramel per instructions above. Refrigerate caramel dipped apples for at least 15 minutes before dipping in chocolate.
2. Melt Chocolate Chips or Baking Chocolate Bars using melting instructions above. Refer to directions on the chocolate package for microwave power/temperature and time requirements. Different brands vary so follow specific package instructions for each type of chocolate used.
3. Repeat steps 4 through 6 in Caramel Dipped Apple Instructions above.

## **GOURMET APPLE TOPPINGS AND DECORATIONS**

Turn your caramel or double-dipped apples into special gourmet treats! Just cover or decorate using the following toppings for professional looking (and great tasting!) dessert confections. Terrific for entertaining and special family treats. Or wrap in clear food wrap, tie with a ribbon bow around the stick and you have a great gift for friends and family!

**Directions:** After removing apple from caramel or chocolate, immediately roll apple in topping or sprinkle over the apple. If desired, gently press topping into the melted candy coating.

### **Suggested Toppings:**

1. Chopped Nuts, Cashews or Peanuts - use different nuts mixed together for a “Mixed Nut” treat.
2. Crushed or Chopped Candy Bars - toffee bars add a wonderful flavor!
3. Candy Sprinkles - seasonal colors add a special holiday look.
4. Mini Candy-Coated Chocolates and Peanut Butter Pieces - add special colors and flavors
5. Cinnamon Sugar - great on caramel apples coated in white chocolate
6. Crushed Sandwich Cookies - adds flavor, color and texture
7. Crushed Hard Candy - peppermints create a unique look and add a “mint” flavor to chocolate
8. Gummy Worms - especially fun for kids of all ages!

### **Additional Apple Decorating Tips:**

Be creative! Use these other decorating ideas or come up with your own special creations.

1. For an extra special apple, roll in nuts after caramel coating and then dip in chocolate.
2. When double-dipping, do not completely coat the apple with chocolate. Leave a band of caramel showing around the top 1/3 of the apple.
3. Use prepared frosting in tubes with a decorator tip to add designs around the top of the apple or from top to bottom.
4. Using melted chocolate, gently drizzle with a spoon from the top of the apple down over the sides or drizzle in a random pattern over the entire apple. Use a different color and flavor of chocolate or try peanut butter or butterscotch chips to add special flavors.

## **OTHER GOURMET DIPPED TREATS**

Fresh and dried fruits, pretzels in all shapes and sizes, cake cubes, marshmallows, and whole nuts are great dipping foods for special treats and gifts. Use suggested apple toppings above for additional toppings to be applied immediately after dipping.

A Dipping Fork/Utensil is included with the Apple Dipper. Use this for small food items and pretzel twists. Place a whole berry or nut(s) in the Dipping Fork's "basket" and slowly immerse in melted candy. Let excess candy drip back into the Dipping Bowl. Place dipped item on waxed paper lined cookie sheet. For Pretzel Twists, hook the top loops of the pretzel over the fork tines of the utensil. Lower the pretzel into the melted candy to desired depth; lift it out slowly, allowing excess candy to drip back into the Dipping Bowl. Other foods can be hand dipped by holding the top and only dipping a portion of the item.

### **Suggested Dipping Foods:**

1. Strawberries and other whole berries
2. Fresh Apple, Pear, Nectarine and Kiwi slices
3. Dried Fruits: Apples, Apricots (especially good partially dipped in dark chocolate) and Pineapple
4. Pretzels: Mini Twists, Twists and Rods
5. Marshmallows - whole, large size
6. Candy: Mini Candy Canes or other hard candy fruit sticks
7. Cookies and Graham Crackers
8. Angel Food Cake Cubes

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