



## Caramel Apple Nachos

Yield: 2 cups

### Ingredients:

#### Caramel Apple Dip

- 1 cup pitted dates, soften by soaking in warm water
  - 1-2 cups warm water
  - 1/2 tsp pure vanilla extract, optional
1. Soak dates in warm water for about 15 minutes to soften.
  2. Add dates, water and vanilla to blender and blend until smooth.
  3. Add more water for desired consistency.

#### Apple Nachos

- apples - Use your favorite type of apple.
- fresh squeezed lemon juice

#### Toppings:

- unsweetened Coconut
- raisins
- cranberries
- chocolate/cacao chips
- chopped walnuts or almonds
- cinnamon

1. Core apple and cut into thin slices. Add a touch of fresh squeeze lemon on apple slices to prevent browning.
2. Arrange apples on plate.
3. Drizzle on caramel dip.
4. Add your favorite toppings

\* Store any remaining caramel dip in a glass jar in the refrigerator.