

Quick & Easy

THE COSTCO WAY

Gala Apples 3-Ways

Makes 8 to 12 servings

Recipe 1: Peanut Butter Cream Cheese Dip

Ingredients:

2 gala apples, rinsed, dried and cut into wedges
1 cup smooth peanut butter
8 oz cream cheese, softened
1 cup brown sugar
¼ cup milk
¼ tsp salt (optional)

Instructions for recipe 1:

In a mixing bowl, combine peanut butter, cream cheese, brown sugar and milk. Mix until smooth and creamy. Serve with apple wedges.

Recipe 2: Apple & Cheese Cracker Sandwich

Ingredients:

24 small slices cheddar cheese
1 to 2 gala apples, thinly sliced
48 crackers
2 Tbsp of honey

Instructions for recipe 2:

Layer a slice of cheddar cheese and apple on a cracker. Drizzle with honey. Top with another cracker.

Recipe 3: Caramel-Dipped Apples

Ingredients:

10 to 12 gala apples, rinsed and dried
15 oz bag of caramel squares
3 Tbsp heavy cream
½ to ¾ cup nuts, sprinkles, coconut flakes or mini chocolate chips (optional)

Instructions for recipe 3:

Line a baking sheet with parchment paper. Spray with nonstick cooking spray.
Insert popsicle sticks into apples. In a microwave-safe bowl, combine caramel and heavy cream. Heat in 30-second intervals until melted and smooth. Dip apples in caramel mixture, turning to coat evenly. Dip into nuts, sprinkles or coconut flakes, if using. Place on baking sheet.

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