

## **Caramel Apple Sauce**

2 cups caramel flavored ice cream topping or homemade caramel sauce

2 Granny Smith or Golden Delicious apples, peeled, cored, and finely chopped

1/2 cup chopped pecans or walnuts, toasted\*

2 tablespoons butter

STIR together caramel topping, apple, nuts and butter.

Microwave on HIGH (100% power) 1 minute or until caramel is melted and heated through.

Transfer to fondue server or warming server.

Serve with biscuits.

\*To toast nuts: Place nuts in dry nonstick skillet; cook over medium heat, shaking pan until nuts are lightly browned.