

Candy Apples

Savannah · 29/09/2024

**Prep Time**

40 mins

Difficult

Medium

Servings

15

Description

These candy apples have a hard crunchy coating Kids love them at Halloween

Ingredients

- - cooking spray - 15 craft sticks - 15 medium apples
- washed and dried - 2 cups white sugar - 1 ½ cups water - 1 cup light corn syrup - 8 drops red food coloring

Instructions

1. Lightly grease cookie sheets. Insert craft sticks into whole
2. stemmed apples. Combine sugar
3. water
4. and corn syrup in a medium saucepan over medium-high heat. Bring to a boil and insert candy thermometer; continue to boil
5. without stirring
6. until temperature reaches 300 to 310 degrees F (149 to 154 degrees C) or until a small amount of syrup dropped into cold water forms hard
7. brittle threads. Remove from heat and stir in food coloring. Holding each apple by its stick
8. dip in syrup
9. remove and turn to coat evenly. Place on prepared sheets to harden.