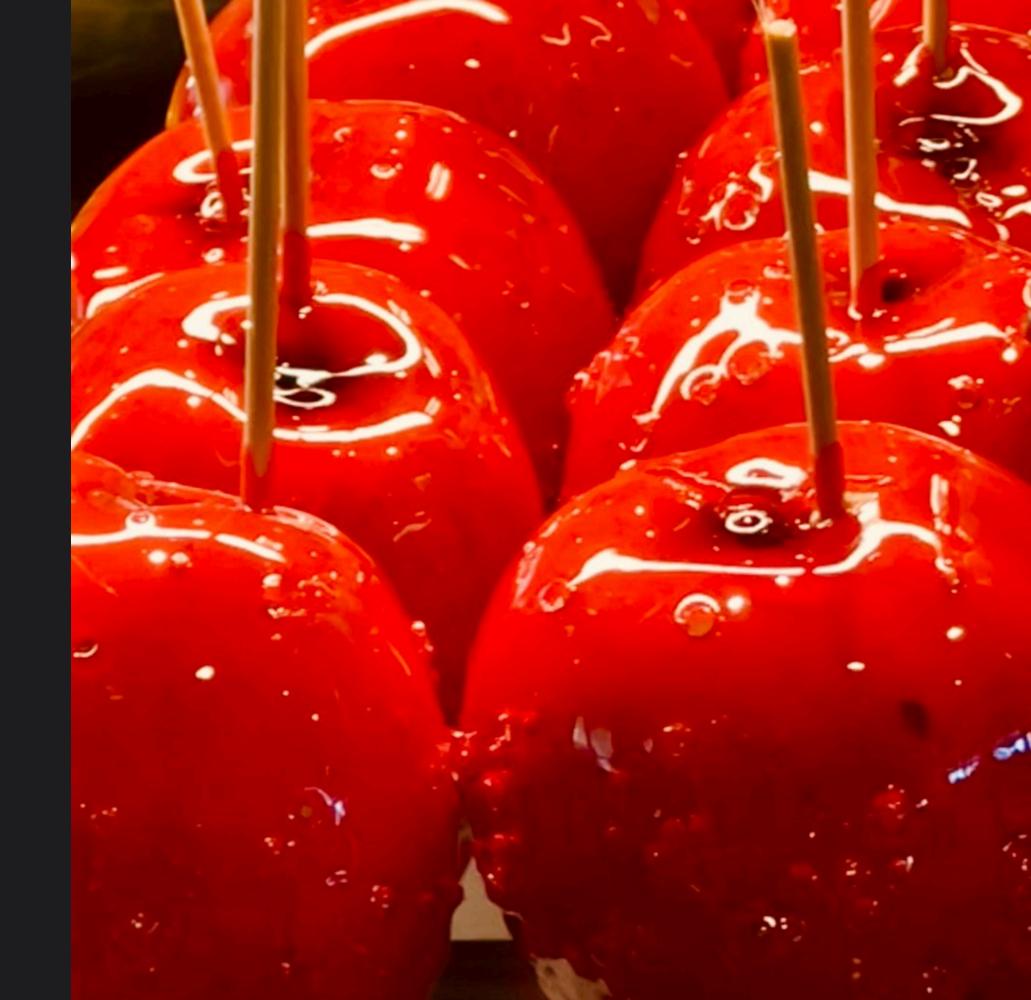
CANDY APPLE RECIPE





Ingredients

- 800g caster sugar
- 250ml water
- 200g golden syrup
- Food colouring (optional)
- For almond 1tsp almond essence and a handful of sliced almonds to sprinkle (optional)

Warning: Candy is extremely hot and can burn, please make with caution.







Makes about 15 fun sized apples or 8 medium ones plus spare for brittle

- 1. Wash and dry apples, then insert sticks into the cores. Dry around the stem after removing the stem and inserting the stick.
- 2. Combine sugar, water, and golden syrup (or corn syrup) in a saucepan. For coloured apples, add 1tspgel colour and stir until there are no streaks.
- 3. Heat over medium until the sugar dissolves, then bring to a boil without stirring (this could take up to half an hour).
- 4. To check for the hard crack stage (150°C/300°F) with a candy thermometer, without one - drop a small amount of the hot mixture into cold water. If it forms hard, brittle threads that snap, it's ready.
- 5. For almond-covered apples, add some almond favouring to the boiling candy mixture. Be careful, as it will produce steam and be very hot!
- 6. Remove from the heat. Let it settle and wait for bubbles to subside.
- 7. Tilt pan then dip apple in the hot candy, rotate to coat evenly. Let excess drip off and slide bottom of apple across the rim of the saucepan.
- 8. For almond-favoured apples, sprinkle sliced almonds over the hot candy before placing them on a greased tray or a silicone mat.
- 9. Pour any spare candy onto another tray and sprinkle with nuts to make the nut brittle. (Chop and store in a tin)
- 10. Soakany pans and thermometer tools in water for easy cleaning.

