

CANDY APPLE RECIPE



Celebrity Cakes



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.



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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 1tsp gel 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 flavouring 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-flavoured 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. Soak any pans and thermometer tools in water for easy cleaning.