



'Poison' Toffee Apples

Ingredients

- 2 cups granulated sugar
- 3/4 cups water
- 1/2 cup liquid glucose/light corn syrup
- Few drops of black gel food colouring
- 6 Granny Smith apples or 12 smaller apples (ensure your apples are fresh and have not been waxed)

Instructions

1. Grease a piece of baking paper and place on a tray/baking sheet.
2. Insert bamboo skewers in all the apples and set aside.
3. In a medium pot, combine the sugar, water, glucose/corn syrup and food colouring and stir over medium heat until the sugar has dissolved, and the mixture feels smooth when you rub it between your fingers.
4. When the sugar has dissolved, turn the heat up and wash the sides of the pot down with a pastry brush dipped into clean water to prevent crystals from forming.
5. Allow the caramel to boil until it reaches the hard crack stage (150C/310F on a candy thermometer)
6. Carefully dip the apples into the hot candy mixture and place on the baking tray to set and cool for approximately an hour before serving.



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