

SPOOKY CANDY APPLES



With so much sweets available for Halloween, it is always a good idea to have some healthier alternatives available for adults and children alike to enjoy. The delicious candy apples are super easy to make and a great addition to any Halloween buffet.



Ingredients:

6 large Apples (or 12 baby size), washed and dried*
 3 cups Granulated White Sugar
 1 cup Water
 ½ cup Light Corn Syrup
 Chefmaster Liqua-Gel[®] food coloring (Diamond Black, Coal Black, Red Red, Super Red or Sunset Orange)

*Note: When it comes to candy apples, the choice of apples is important as you do not want to end up with an overly sweet dessert. Green Granny Smith apples and red Fuji apples are both tart and will complement nicely the sweetness of the candy, and they are firm which means they will resist the heat once they are coated. If you prefer apples that are less tart, then go for red Golden Delicious apples.

Tools & Utensils:

1 large Baking Sheet
 1 Candy Thermometer
 Wax Paper
 Wooden candy apple sticks
 Paper Straws or ribbon (optional)

Preparation:

1. Line your tray with waxed paper and set aside.

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1. Line your tray with waxed paper and set aside.
2. De-stem your apples.
3. Firmly insert a wooden stick firmly into each apple where the stem used to be. Your stick should be inserted at least 1 inch deep into the apple (or half the height of the apple for baby apples).
4. In a small saucepan, add the sugar, water and light corn syrup. Attach a thermometer to keep track of the temperature.
5. Cook over high heat and stir until the sugar dissolves.
6. Keep the mixture on high heat and bring to a boil without stirring.
7. Once it reaches 300°F, remove the saucepan from the heat and add a couple of drops the Liqua-Gel® food coloring of your choice. Stir until the color mixes completely.
8. Dip each apple in the candy mixture while it is still warm, twirling it around to ensure it is fully coated.
9. Shake off any excess and place the apple on the paper-lined tray to cool for about 10 to 15 minutes.
10. Once ready, these can be kept in an airtight container in the fridge for up to 5 days.
11. Before displaying or gifting your candy apples you can either slide a paper straw on the top of the wooden dowel or wrap a cute ribbon around the wooden stick.

You can even go the extra mile and dress up at the Evil Queen Grimhilde to pass out your candy apples on Halloween night! Enjoy.

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 Chat 1