

Candy Apples

While a lot of candy apple coating recipes call for corn syrup to prevent crystallization in the process, we're going to be using plain white vinegar to do the same thing. You can sub it out for lemon juice as well, or cream of tartar. Choose small, tart apples for more contrast in flavours in every bite!

The sugar syrup gets very hot: have an adult supervise & be careful!

Ingredients

- 2 cups granulated sugar
- $\frac{1}{2}$ cup water
- $\frac{1}{2}$ tsp white vinegar, lemon juice, or cream of tartar
- 1 tsp red food colouring, if desired
- 8 apples
(unwaxed - if yours are waxed, scrub off the wax using hot water and dry them well)

Materials

- Lollipop sticks/skewers
- Candy thermometer
(If you don't have one, prepare a bowl of cold water and have an ice cube ready for the cold water test: drop some of the sugar solution into the bowl of cold water & ice, and it should form brittle strands that crack easily when bent)



Method

1. Line a baking tray with parchment paper. Skewer your apples through the middle so you have something to hold onto when you coat them with the sugar solution.
2. Combine sugar, water, and vinegar/lemon juice/cream of tartar in a saucepan and cook on low/med-low heat. Clip your candy thermometer onto the side of the saucepan and bring the solution to a boil. Do not stir.
3. Let it continue boiling until it gets to the hard crack stage (300-310°F), you'll notice it bubble vigorously before settling back down - pay attention to your candy thermometer! The solution can heat up very quickly all at once. Remove from heat once it has reached this stage (approx. 20m) and stir in the food colouring so it is evenly distributed.
4. With one hand, tilt the saucepan at an angle so you can more easily dip the apple into the solution. With the other, rotate the apple in the syrup to fully coat it, then place the dipped apple onto the prepared parchment paper. Repeat with the rest of the apples. If there are bubbles when you dip the apples, those bubbles will appear as the candy hardens.
5. Allow to fully cool and harden, and enjoy!

