

# Candied Apples

## Ingredients:

1. 12-14 mini red Gala apples, stemmed
2. 1 cup sugar
3. 1/3 cup light-colored corn syrup
4. 1/3 cup water
5. Bamboo skewers

## Directions:

6. Line a large baking sheet with wax paper.
7. Insert 1 (6-inch) bamboo skewer, sharp side into stem end of each apple.
8. Combine sugar, corn syrup, water, and food coloring in a small heavy saucepan over medium heat.
9. Cook until sugar dissolves, stirring occasionally.
10. Cook, without stirring, until a candy thermometer registers 300° or until a small amount of syrup dropped into cold water forms hard, brittle threads (about 30 minutes).
11. Remove from heat.
12. Working with 1 apple at a time, holding apple by the skewer, dip in syrup, tilting pan to cover apple.
13. Turn apple quickly to coat evenly with syrup
14. Let excess syrup drip back into pan.
15. Place apple, dowel side up, on prepared baking sheet to harden (about 5 minutes).
16. The cooked sugar syrup may also be used to create lollipops or candied hearts.

