



## Wicked Poison Apples

you will need 10 inch bamboo skewers or lollipop sticks

### Ingredients

- 12-15 small Granny Smith apples
- 4 cups white sugar
- 1 1/2 cups water
- 1 cup glucose syrup
- 6 drops black food colouring (gel or water based)

### Method

1. Wash and dry your apples completely to remove dirt and wax residue. Set aside.
2. Remove the stem from the apple and insert the skewer straight down into the centre of the apple a couple of inches. Do not pierce all the way down.
3. Place baking paper on a large tray ready for the apples to rest on once dipped.
4. In a heavy based saucepan place sugar, water, glucose syrup and food colouring and stir over medium heat until the sugar is fully dissolved.
5. Once the sugar is dissolved use a pastry brush dipped in water to clean down the sides of the saucepan to avoid the sugar crystallising.
6. Place a sugar thermometer into the pot and increase the heat to high. Allow to thicken and heat to 150 degrees celsius.  
Once this temperature is reached, remove from the heat and place on a heat proof mat, and wait a minute until the bubbles subside.
7. Tilt the saucepan slightly onto an angle and work quite quickly dipping the apple into the toffee only once, turning slowly as you dip it. Gently swirl any excess toffee off the apple and place directly onto the baking paper lined tray. Continue with all the apples until finished.  
Note: leave a little green apple at the top showing for effect.
8. Allow to cool to room temperature and package with ribbon in cellophane bags or an airtight container for up to 2 days. Store in a cool dry place. You may refrigerate but the condensation will melt the sugar over time.

### **SAFETY TIP:**

Toffee is extremely hot and children need to be supervised at all times whilst making this recipe. ALWAYS have a bowl of iced water next to the pot when working with toffees and caramels for accidental drips to avoid severe deep burns.

