



## Ingredients

---

- 12 small red or green apples
- 12 candy/caramel apple sticks
- 3 cups sugar
- 1/2 cup light corn syrup
- 1 cup water
- 1/2 tsp. red food coloring

**°°CANDY THERMOMETER°°**  
(instructions for method without  
candy thermometer explained in  
instructions)

---

# CHRISTMAS CANDY APPLES

## Instructions

---

1. Wash and dry apples thoroughly. Insert stick firmly in center of apples. Set apples aside, along with cookie sheet lined with wax paper and sprayed with cooking spray.
2. Combine sugar, corn syrup and water in sauce pan over medium heat. Bring to a boil. Cook until temperature reaches 300° with candy thermometer. (°° If no candy thermometer- using a spoon, drop a small amount of liquid candy mixture in a cold glass of water. If liquid drops to the bottom of the glass and is pliable, it is not finished. It has reached appropriate temperature whenever the liquid hardens and cracks immediately upon hitting cold water°°)
3. Remove candy mixture from heat and add food coloring. Stir. Dip apples carefully into candy mixture, allowing access to drip back into the pan.
4. Transfer to prepared cookie sheet and allow to cool until candy is fully hardened.