

## These Halloween Candy Apples Look Scary Good (and Taste Even Better)

? Red Dark Glow Candy Apples - A Sinisterly Sweet Halloween Treat



**OVEN**  
**300°F**

**TIME**  
**30 min**

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### INGREDIENTS

6 small apples, washed and completely dried

2 cups granulated sugar

1/2 cup light corn syrup

3/4 cup water

1/2 teaspoon cinnamon extract (optional but delicious)

1/2 teaspoon black gel food coloring

1/4 teaspoon red gel food coloring

Candy thermometer

Wooden sticks or black paper straws

Parchment paper for lining

? Ingredient Tips:

Apples: Small, tart apples like Granny Smith or Gala work best. Make sure they're dry-moisture interferes with candy coating.

Food Coloring: Gel coloring gives you rich, dramatic tones without watering down the candy syrup.

Cinnamon Extract: Optional, but adds cozy depth. You can sub with vanilla, anise, or skip it altogether.

??? How to Make Red Dark Glow Candy Apples:

1. Prep the Apples:

2. Make the Candy Base:

3. Heat to Hard Crack:

4. Add Color & Flavor:

5. Dip the Apples:

6. Cool Completely:

7. Serve:

? Tips for Success:

Don't touch the hot candy syrup-it's sticky and very hot!

Work quickly after adding color-the mixture thickens as it cools.

Try other effects: Swirl in silver edible glitter or add crushed candies for texture.

Use a deep pot to help with full apple coverage when dipping.

? How to Serve Your Spooky Apples:

As a Halloween party centerpiece

With Caramel Apple Pie Cookies

On a spooky sweets tray with Snow Globe Cookies

Paired with Jolly Rancher Edible Shot Glasses for the adults

With magical extras like Unicorn Poop Bark for a kid-approved spread

? Storage Tips:

Best served same day.

## DIRECTIONS

1. **Prep the Apples:** Wash and thoroughly dry each apple. Insert sticks or straws into the top and place on a parchment-lined tray.
2. **Make the Candy Base:** In a medium saucepan, combine sugar, corn syrup, and water. Heat over medium-high heat until boiling. Stir gently until sugar dissolves, then stop stirring.
3. **Heat to Hard Crack:** Clip your candy thermometer to the pot. Let the mixture boil untouched until it reaches 300°F (149°C)-the hard crack stage. Be patient; it's worth the wait!
4. **Add Color & Flavor:** Once at temperature, remove from heat. Stir in black and red gel food coloring and cinnamon extract if using.
5. **Dip the Apples:** Carefully dip each apple into the molten candy, swirling to coat evenly. Let excess drip off, then place back on parchment to set.
6. **Cool Completely:** Let the apples cool at room temperature for 30 minutes. The shell will harden into a glassy, gleaming coat.
7. **Serve:** Enjoy within the same day for maximum crunch and glow!
8. **? Tips for Success:** Don't touch the hot candy syrup-it's sticky and very hot!
9. **Work quickly after adding color-the mixture thickens as it cools.**
10. **Try other effects:** Swirl in silver edible glitter or add crushed candies for texture.
11. **Use a deep pot to help with full apple coverage when dipping.**

12. ? How to Serve Your Spooky Apples: Serve these stunners:
13. As a : Halloween party centerpiece
14. With : Caramel Apple Pie Cookies
15. On a spooky sweets tray with : Snow Globe Cookies
16. Paired with : Jolly Rancher Edible Shot Glasses for the adults
17. With magical extras like : Unicorn Poop Bark for a kid-approved spread
18. ? Storage Tips: Best served same day.
19. Avoid refrigeration-moisture ruins the candy coating.
20. To gift: Wrap in cellophane and tie with Halloween ribbon!
21. ? More Magical Treats You'll Love: Caramel Apple Pie Cookies
22. Jolly : Rancher Edible Shot Glasses
23. Snow : Globe Cookies
24. Unicorn : Poop Bark
25. Chocolate : Oreo Hearts

## TIPS FOR SUCCESS

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**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/these-halloween-candy-apples-look-scary-good-and-taste-even-better/>