

## Caramel Apple Lollipops - A Sweet and Tangy Homemade Treat

Caramel Apple Lollipops - Bright, Tangy, and Oh-So-Fun! ??



**OVEN**  
**300°F**

**TIME**  
**15 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

200 g granulated sugar  
160 g light corn syrup  
60 ml water  
% tsp green apple flavoring  
2-3 drops Neon Brite Green gel food coloring  
165 g Kraft caramels, unwrapped  
Nonstick cooking spray

Directions:

1. Prep the Mold:
2. Make the Candy Base:
3. Cook to 300°F:
4. Color and Flavor:
5. Mold the Lollipops:
6. Melt the Caramel:
7. Dip and Decorate:
8. Wrap and Store:

Tips for Success:

Use a digital thermometer-this is key for achieving the perfect candy texture.

Avoid stirring after sugar dissolves to prevent crystallization.

Don't over-dip-a little caramel goes a long way for texture and flavor.

Fun Serving Ideas:

Caramel Apple Nachos for a party platter  
Jolly Rancher Shot Glasses for adult treats

Snow Globe Cookies for a wintery snack spread

Storage Tips:

Room Temp: Store in a cool, dry place in airtight containers.

Wrapped: Wrap individually to avoid stickiness and preserve freshness.

Avoid Fridge: Moisture can make them sticky-no need to refrigerate.

More Recipes You'll Love:

Caramel Apple Nachos

Unicorn Poop Bark

Spring Flower Pretzel Bites

Snow Globe Cookies

Jolly Rancher Edible Shot Glasses

Final Thoughts:

## DIRECTIONS

1. **Prep the Mold:** Spray your lollipop mold lightly with nonstick cooking spray. Set out the lollipop sticks so they're ready to go.
2. **Make the Candy Base:** In a heavy-bottom saucepan, combine sugar, corn syrup, and water. Heat over medium-high, stirring only until the sugar dissolves. Then-hands off! No more stirring.
3. **Use a wet pastry brush** to wash down the sides of the pot occasionally to prevent crystallization.
4. **Cook to 300°F:** Let the mixture boil until it reaches 300°F (150°C) (hard crack stage) on a digital candy thermometer.
5. **Color and Flavor:** Remove the pan from heat and quickly stir in the green apple flavoring and gel food coloring.
6. **Mold the Lollipops:** Carefully pour the hot mixture into your prepared molds. Let cool completely for about 15 minutes until fully set.
7. **Melt the Caramel:** In a microwave-safe bowl, add the unwrapped caramels. Microwave in 15-20 second bursts, stirring in between, until melted and smooth.
8. **Dip and Decorate:** Dip the tops of your lollipops into the melted caramel. Allow the caramel to drizzle naturally for that signature look. Place on parchment or a silicone mat to set.
9. **Wrap and Store:** Once cooled, wrap each lollipop in a cello bag or parchment and store in an airtight container for up to 1 month.
10. **Tips for Success:** Use a digital thermometer-this is key for achieving the perfect candy texture.

11. Avoid stirring after sugar dissolves to prevent crystallization.
12. Don't over-dip-a little caramel goes a long way for texture and flavor.
13. Fun Serving Ideas: Pair your Caramel Apple Lollipops with:
14. Caramel : Apple Nachos for a party platter
15. Jolly : Rancher Shot Glasses for adult treats
16. Snow : Globe Cookies for a wintry snack spread
17. Storage Tips: Room Temp: Store in a cool, dry place in airtight containers.
18. Wrapped: Wrap individually to avoid stickiness and preserve freshness.
19. Avoid : Fridge: Moisture can make them sticky-no need to refrigerate.
20. More Recipes You'll Love: Caramel Apple Nachos
21. Unicorn : Poop Bark
22. Spring : Flower Pretzel Bites
23. Snow : Globe Cookies
24. Jolly : Rancher Edible Shot Glasses
25. Final Thoughts: These Caramel Apple Lollipops combine candy-shop charm with homemade goodness. Fun, flavorful, and fall-ready, they're an irresistible way to celebrate the season-or just sweeten up your snack time.

## TIPS FOR SUCCESS

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Fun Serving Ideas Pair your Caramel Apple Lollipops with: Caramel Apple Nachos for a party platter Jolly Rancher Shot Glasses for adult treats Snow Globe Cookies for a wintry snack spread

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

Original recipe: <https://chefmaniac.com/caramel-apple-lollipops-a-sweet-and-tangy-homemade-treat/>