

## Red Hot Cinnamon Apples - My Favorite Sweet and Spicy Fall Dessert

1/2 cup Red Hot cinnamon candies



**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

3 pounds Jonathon apples  
1 cup water  
2 cups sugar  
1/2 cup Red Hot cinnamon candies  
Red food coloring (optional, for a vibrant finish)

### DIRECTIONS

- 1. Make the : Syrup:** In a medium-large saucepan, combine water, sugar, and Red Hots. Bring to a boil, stirring until candies fully melt.
- 2. Prep the : Apples:** While the syrup heats, peel and quarter your apples.
- 3. Add : Apples to Syrup:** Once the syrup boils and candies are melted, remove from heat. Add apples to the pan.
- 4. Cook the : Apples:** Return heat to high, bring to a full boil, then reduce to medium. Stir frequently.
- 5. Color & : Tenderize:** Add food coloring (if using) and continue to cook until apples are tender and deeply red-about 10-15 minutes.
- 6. Serve & : Cool:** Spoon the apples and syrup into a serving dish. Let cool slightly before serving.  
Optional: Sprinkle chopped pecans on top.

### SWAPS & NOTES

**Apple Options :** Jonathon apples are perfect, but Honeycrisp, Gala, or Fuji work well too.

**Use cinnamon imperials** or a cinnamon oil-based flavoring as a substitute.

**Add a Crunch :** Stir in chopped pecans or walnuts before serving for texture contrast.

**Spice Boost :** Add a cinnamon stick or dash of ground cloves while simmering for depth.

### TIPS FOR SUCCESS

**Keep Stirring :** Red Hots melt fast but can stick-stir often to avoid burning.

**Slice Uniformly :** Even apple slices cook more evenly and absorb color better.

Make Ahead : These get even better after sitting a day, letting flavors meld.

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

Original recipe: <https://chefmaniac.com/red-hot-cinnamon-apples-my-favorite-sweet-and-spicy-fall-dessert/>