

Vintage Candied Apples: A Timeless Fall Treat by Jason Griffith

The History of the Candy Apple



OVEN
212°F

TIME
15-30 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

6 medium-sized tart apples (such as Granny Smith or Fuji), thoroughly washed and dried
6 wooden skewers or sturdy popsicle sticks
2 cups granulated sugar
1 cup light corn syrup
1 cup water
1 teaspoon red food coloring (gel food coloring works best for vibrant color)
1/2 teaspoon cinnamon extract or 10-12 cinnamon hard candies (crushed, if using)
Optional: A pinch of cream of tartar (helps prevent crystallization)

DIRECTIONS

1. Making candied apples requires precision and working quickly, so have all your ingredients and equipment ready before you start.
2. Prepare : Apples: Wash and thoroughly dry your apples. This is critical as any moisture or wax will prevent the candy from sticking. Insert a wooden skewer firmly into the stem end of each apple, pushing it about halfway through. Line a baking sheet with parchment paper or a silicone baking mat and set aside.
3. Combine : Ingredients (Except Color/Flavor): In a heavy-bottomed saucepan (this is important for even heating), combine the granulated sugar, light corn syrup, and water. If using, add a pinch of cream of tartar.
4. Heat and : Dissolve Sugar: Place the saucepan over medium-high heat. Stir constantly until the sugar completely dissolves. This is crucial to prevent crystallization. Once the sugar is dissolved and the mixture comes to a boil, stop stirring.
5. Cook to : Hard Crack Stage: Clip your candy thermometer to the side of the pan, making sure it doesn't touch the bottom. Continue to boil the syrup without stirring. Periodically, use a wet pastry brush to wash down any sugar crystals that form on the sides of the pan (this also prevents crystallization). Cook until the thermometer reaches 300-310°F (149-154°C). This is the "hard crack" stage. If using cinnamon hard candies, add them and stir gently once the mixture hits about 250°F.
6. Add : Color and Flavor: Once the syrup reaches the hard crack stage, immediately remove the pan from the heat. Carefully stir in the red food coloring and

cinnamon extract (if using). Work quickly but carefully, as the candy will begin to cool and thicken.

7. Dip the : Apples: Tilt the saucepan to one side to create a deeper pool of candy. Hold an apple by its stick and quickly dip it into the hot candy, rotating it to coat evenly. Lift the apple out, letting any excess candy drip back into the pan. You can gently scrape the bottom of the apple against the rim of the pot to remove drips.
8. Cool: Place the coated apples on your prepared baking sheet. Allow them to cool completely at room temperature, which will take about 15-30 minutes, until the candy is fully hardened and brittle.

SWAPS & NOTES

Apples: Granny Smith apples are my top choice because their tartness provides a perfect balance to the sweet candy coating.

Make sure they are very well washed and dried to remove any natural wax coating, which can prevent the candy from sticking.

You can dip them in boiling water for 10 seconds and then dry thoroughly to help with this.

Corn Syrup: Light corn syrup is crucial here; it helps prevent the sugar from crystallizing and gives the candy its characteristic smooth, glossy finish.

TIPS FOR SUCCESS

Prep is Key: Have everything ready and laid out before you start.

Use a Heavy-Bottomed Pot: This distributes heat more evenly and helps prevent burning.

Cleanliness: Sugar crystals are the enemy of smooth candy.

Ensure your pot is clean, don't stir once boiling, and use that wet pastry brush.

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

Original recipe: <https://chefmaniac.com/vintage-candied-apples-a-timeless-fall-treat-by-jason-griffith/>