

Classic Candy Apples: Easy Homemade Recipe for Fall

satisfying contrast of textures



OVEN
300°F

TIME
15-25 min

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INGREDIENTS

6 medium apples (any kind you like; firm, crisp varieties recommended)
2 cups granulated sugar
1 cup water
1/2 cup light corn syrup
1 teaspoon cinnamon (optional, for flavor)
Food coloring (red or green, optional, for vibrant color)
Sprinkles or chopped nuts for decoration (optional)
6 wooden sticks (like lollipop sticks or dowels)

DIRECTIONS

1. Let's get these delicious : Candy Apples coated!
2. Prepare the : Apples: Wash the 6 medium apples thoroughly under cold water. It's crucial to dry them extremely well; any moisture will cause the candy to seize or slide off. Some people even briefly dip them in boiling water for 10-15 seconds and dry again to remove any waxy coating. Insert a sturdy wooden stick into the stem end of each apple, going about halfway through, ensuring it's secure.
3. Make the : Candy Coating: In a clean, heavy-bottomed saucepan (preferably tall and narrow), combine the 2 cups granulated sugar, 1 cup water, 1/2 cup light corn syrup, and 1 teaspoon cinnamon (if using).
4. Cook to : Dissolve Sugar: Cook the mixture over medium heat, stirring constantly with a clean wooden spoon or spatula, until all the sugar is completely dissolved. Do not rush this step.
5. Boil to : Hard Crack Stage: Once the sugar is dissolved, stop stirring. Increase the heat to medium-high. Insert a candy thermometer, ensuring it doesn't touch the bottom of the pan. Bring the mixture to a boil and cook without stirring until the candy thermometer reaches 300°F (149°C), which is the hard crack stage. This will take some time, typically 15-25 minutes, depending on your stove and pot.
6. Add : Color (Optional): Once the mixture reaches 300°F, immediately remove the saucepan from the heat. If you'd like colored candy apples, quickly stir in a few drops of red or green food coloring until uniformly mixed. Work quickly, as the candy will begin to set.

7. Coat the : Apples: Carefully tilt the saucepan slightly to pool the candy coating. Quickly dip each prepared apple into the hot candy coating, rotating it to make sure it's completely covered. Work swiftly, as the candy will cool and thicken. Allow any excess coating to drip off back into the pan.
8. Let : It Set & Decorate: Place the coated apples on a baking sheet lined with parchment paper or a silicone baking mat. If you want to add sprinkles or chopped nuts, do so immediately while the candy coating is still wet and sticky.
9. Cool : Down: Allow the candy apples to cool completely at room temperature for at least 30-60 minutes, or until the candy coating is hard and firm to the touch.
10. Enjoy your perfectly crisp and sweet candy apples!

SWAPS & NOTES

Apples: Firm, crisp, and slightly tart apples work best to balance the sweetness of the coating.

Granny Smith, Fuji, Honeycrisp, or Gala are excellent choices.

Ensure they are well-washed and thoroughly dried.

Cold apples will help the coating set faster.

TIPS FOR SUCCESS

Cleanliness: Ensure your pot and utensils are spotless.

Even a tiny sugar crystal can cause the entire batch to crystallize.

Don't Stir After Boiling: Once the mixture boils, stop stirring.

Stirring can cause sugar crystals to form, making the candy cloudy or grainy.

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

Original recipe: <https://chefmaniac.com/classic-candy-apples-easy-homemade-recipe-for-fall/>