

Homemade Candy Apples: A Sweet Taste of Childhood Fun

Here's what you'll need to create these vibrant Homemade Candy Apples:



TIME
10-15 min

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INGREDIENTS

6 medium apples (any kind you like, such as Fuji, Gala, Honeycrisp, or Granny Smith)
2 cups granulated sugar
1 cup water
1/2 cup light corn syrup
1 teaspoon ground cinnamon (optional, for a spiced candy flavor)
Food coloring (red, green, blue, or any color you prefer, optional)
Wooden candy apple sticks or sturdy skewers
Sprinkles
Finely chopped nuts (peanuts, pecans, or walnuts)
Shredded coconut

DIRECTIONS

1. Prepare the : Apples:
2. Thoroughly wash the 6 medium apples, scrubbing off any wax coating if present. This is crucial for the candy to adhere. You can even dip them quickly in boiling water for 10-15 seconds and then dry immediately to remove wax.
3. Dry the apples very thoroughly with a paper towel. Any moisture will prevent the candy from sticking.
4. Carefully insert a wooden candy apple stick (or sturdy skewer) into the stem end of each apple, pushing it about halfway through the apple core until it feels secure.
5. Make the : Candy Coating:
6. In a heavy-bottomed saucepan (preferably 3-4 quart size for safety from boil-over), combine the 2 cups granulated sugar, 1 cup water, 1/2 cup light corn syrup, and 1 teaspoon cinnamon (if using).
7. Place the saucepan over medium heat, stirring constantly with a wooden spoon or heat-proof spatula until all the sugar is completely dissolved. Ensure no sugar crystals remain on the sides of the pan. If any crystals do form on the sides, use a pastry brush dipped in warm water to gently brush them down.
8. Boil the : Mixture (Hard Crack Stage):
9. Once the sugar is dissolved, stop stirring. Insert a candy thermometer into the mixture, ensuring the tip does not touch the bottom of the pan.
10. Increase the heat to medium-high and bring the mixture to a rolling boil. Continue to boil without stirring until the candy thermometer registers exactly 300°F (149°C). This is known as the "hard crack stage." It

may take 10-15 minutes or more.

11. Add : Color (Optional):
12. As soon as the mixture reaches 300°F (149°C), immediately remove the saucepan from the heat.
13. If you desire colored candy apples, carefully stir in your chosen food coloring now. Use gel food coloring for best results. Stir quickly to incorporate the color evenly.
14. Coat the : Apples:
15. Working very quickly, carefully tilt the saucepan slightly to gather the hot candy coating.
16. One at a time, dip each apple into the hot candy coating. Twirl the apple to ensure it's completely covered, then lift it out, allowing any excess candy to drip back into the pan.
17. If the candy starts to thicken too much in the pan, you can very briefly return it to low heat for a few seconds to loosen it, but be careful not to overcook it.
18. Let : It Set and Decorate (Optional):
19. Immediately place each coated apple onto the prepared baking sheet lined with parchment paper or a silicone mat.
20. While the candy coating is still wet and sticky, you can quickly sprinkle chopped nuts, sprinkles, or other desired decorations onto the apple. Press gently to help them adhere.
21. Cool : Down:
22. Allow the candy apples to cool completely at room temperature for at least 30-60 minutes, or until the candy shell is completely hardened and no longer sticky. Do not refrigerate, as this can cause the candy to become sticky or dull.
23. Enjoy:
24. Once fully cooled and set, enjoy your beautiful and delicious Homemade Candy Apples!

SWAPS & NOTES

Apples: Choose firm, crisp apples that are free of blemishes.

Waxy apples might be harder to coat smoothly.

Slightly tart apples like Granny Smith can provide a nice contrast to the sweet coating.

Ensure apples are at room temperature for best coating.

TIPS FOR SUCCESS

Prep Ahead: Have all your apples cleaned, dried, and on sticks, and your baking sheet lined before you start cooking the sugar.

The candy coating sets very quickly.

Clean Apples Thoroughly: Any wax or residue on the apple skin will prevent the candy from sticking.

A quick dip in boiling water followed by a thorough drying can help remove wax.

