

Strawberry Shortcake Candy Apples: The Fair Treat You Can Make at Home

and wraps it around a crisp, tart apple.



Strawberry Shortcake Candy Apples

Ingredients:
6 Granny Smith apples (washed & dried) 🍏
6 wooden sticks

TIME
30 min

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INGREDIENTS

Swaps and Notes:

Apples: While Granny Smith is my top choice for its tartness, you can use Honeycrisp or Fuji for a sweeter apple base. Make sure they are cold before dipping for the best adhesion.

Chocolate: White chocolate chips work, but candy melts often set harder and smoother, giving that perfect candy apple shell.

The Crunch: Don't skip the Golden Oreos! They provide that essential "shortcake" buttery flavor that makes this recipe shine.

DIRECTIONS

- 1.** Step 1: Prep the Apples and Coating: Wash your apples well and dry them completely. Moisture is the enemy of the perfect candy shell! Insert the wooden sticks firmly into the stem end of each apple.
- 2.** Step 2: Create the Strawberry Crunch: In a shallow dish (one wide enough to easily roll an apple), combine the crushed Golden Oreos, the full box of Strawberry Jell-O powder, and the crushed freeze-dried strawberries (if using). Mix this well and set it aside.
- 3.** Step 3: Melt the Chocolate: In a microwave-safe bowl, melt the white chocolate or candy melts in 30-second intervals, stirring in between, until completely smooth. You want a liquid consistency that's easy to dip, but not too hot-lukewarm is best for dipping.
- 4.** Step 4: Dip and Coat: Holding the apple by the stick, quickly but smoothly dip it into the melted chocolate, tilting the bowl to fully coat the apple. Let the excess chocolate drip back into the bowl for a few seconds.
- 5.** Step 5: Roll in the Crunch: Immediately place the chocolate-coated apple into the strawberry crunch mixture. Roll and gently press the mixture onto the apple until it is fully coated.
- 6.** Step 6: Set and Finish: Place the coated apples on a sheet of parchment paper or a silicone mat. Let them sit at room temperature for about 30 minutes or refrigerate for 10-15 minutes until the chocolate is fully set.
- 7.** Serve them as-is, or top with a dollop of whipped cream right before eating!

SWAPS & NOTES

Granny Smith Apples 6 Washed and thoroughly dried.

Wooden Sticks 6 Sturdy popsicle or candy apple sticks.

White Chocolate or Candy Melts 2 cups High-quality white chocolate or dedicated candy melts for a smooth finish.

Crushed Golden Oreos 1 cup Finely crushed; use a food processor for the best texture.

TIPS FOR SUCCESS

Dry Apples are Key: I can't stress this enough.

If your apples are damp, the chocolate will seize up and won't coat evenly.

Wipe them down one last time before dipping.

Work Fast: The chocolate begins to set quickly once it hits the cold apple, so have your crush mixture ready before you start dipping.

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