

Sweet & Tangy Jolly Rancher Candy Apples: A Fun Twist on a Classic Treat

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OVEN
300°F

TIME
10 mins

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INGREDIENTS

4 medium apples (Granny Smith, Honeycrisp, or Fuji work best)

2 cups granulated sugar

$\frac{1}{2}$ cup light corn syrup

$\frac{1}{4}$ cup water

1 package of Jolly Rancher candies (choose your favorite flavors!)

Popsicle sticks or wooden skewers

How to Make Jolly Rancher Candy Apples:

1. Prepare the Apples:

2. Heat the Sugar Mixture:

3. Melt the Jolly Ranchers:

4. Coat the Apples:

5. Let the Candy Apples Set:

Pro Tips for the Best Jolly Rancher Candy Apples:

Use Fresh, Crisp Apples - Granny Smith apples work great because their tartness balances the sweetness of the candy coating.

Mix and Match Flavors - Try different Jolly Rancher colors for a fun, multicolored look.

Work Quickly - The candy mixture sets fast, so dip and swirl each apple efficiently.

Use a Candy Thermometer (Optional) - If you want to be precise, heat the candy mixture to 300°F (hard crack stage) before dipping.

Make Them Extra Fancy - Drizzle with white chocolate or roll them in crushed candy for added

texture.

Fun Variations to Try:

Double-Dip Apples - Dip once in a red Jolly Rancher mix, let it harden, then dip in a blue one for a cool two-tone effect.

Sour Apple Edition - Add a pinch of citric acid to the melted Jolly Ranchers for an extra sour kick.

Glitter Candy Apples - Add edible glitter to the melted candy for a shimmering effect.

Halloween-Themed Apples - Use only grape and green apple Jolly Ranchers for a spooky purple and green color scheme.

What to Serve with Jolly Rancher Candy Apples:

Warm Apple Cider - A cozy, autumnal drink to balance the sweetness.

Salted Popcorn - The salty-sweet combo is always a winner.

Caramel Drizzle - Drizzle some caramel over the candy apples for an extra decadent touch.

Crushed Peanuts or Sprinkles - Roll the freshly dipped apples in these toppings before they set.

FAQs:

Why You Need to Try These Candy Apples:

DIRECTIONS

1. Prepare the Apples: Start by washing and drying the apples thoroughly. Any waxy coating on store-bought apples can prevent the candy from sticking, so if needed, dip them in hot water for a few seconds and wipe them clean. Insert a popsicle stick or wooden skewer into the top of each apple.
2. Heat the Sugar Mixture: In a medium saucepan, combine 2 cups of granulated sugar, $\frac{1}{4}$ cup of light corn syrup, and $\frac{1}{4}$ cup of water. Stir over medium heat until the sugar dissolves.
3. Melt the Jolly Ranchers: Once the sugar mixture begins boiling, drop in the Jolly Rancher candies. Stir occasionally as they melt, ensuring the mixture stays smooth. The candy should dissolve completely within 5-7 minutes, creating a glossy, vibrant syrup.
4. Coat the Apples: Working quickly, dip each apple into the hot candy mixture, swirling to coat it evenly. Let the excess drip off before placing the apple on a greased baking sheet or parchment paper to cool.
5. Let the Candy Apples Set: The candy coating will harden within 15-20 minutes. Once fully set, they're ready to enjoy!
6. Pro Tips for the Best Jolly Rancher Candy Apples: Use Fresh, Crisp Apples - Granny Smith apples work great because their tartness balances the sweetness of the candy coating.
7. Mix and Match Flavors - Try different Jolly Rancher colors for a fun, multicolored look.
8. Work Quickly - The candy mixture sets fast, so dip and swirl each apple efficiently.
9. Use a Candy Thermometer (Optional) - If you want to

be precise, heat the candy mixture to 300°F (hard crack stage) before dipping.

10. Make : Them Extra Fancy - Drizzle with white chocolate or roll them in crushed candy for added texture.
11. Fun Variations to Try: Looking to experiment? Here are some creative ways to make these candy apples even more exciting:
12. Double-: Dip Apples - Dip once in a red Jolly Rancher mix, let it harden, then dip in a blue one for a cool two-tone effect.
13. Sour : Apple Edition - Add a pinch of citric acid to the melted Jolly Ranchers for an extra sour kick.
14. Glitter : Candy Apples - Add edible glitter to the melted candy for a shimmering effect.
15. Halloween-: Themed Apples - Use only grape and green apple Jolly Ranchers for a spooky purple and green color scheme.
16. What to Serve with Jolly Rancher Candy Apples: These apples are a treat on their own, but if you're serving them at a party, here are some fun pairing ideas:
17. Warm : Apple Cider - A cozy, autumnal drink to balance the sweetness.
18. Salted : Popcorn - The salty-sweet combo is always a winner.
19. Caramel : Drizzle - Drizzle some caramel over the candy apples for an extra decadent touch.
20. Crushed : Peanuts or Sprinkles - Roll the freshly dipped apples in these toppings before they set.
21. FAQs: Q: Can I use other hard candies besides Jolly Ranchers?A: Absolutely! Try using butterscotch, cinnamon discs, or even sour candies for a unique twist.
22. Q: How do I store leftover candy apples?A: Store them in a cool, dry place at room temperature for up to 2 days. If you need to keep them longer, wrap them individually in plastic wrap and refrigerate.
23. Q: Can I make these without corn syrup?A: Yes! You can replace the corn syrup with honey or golden syrup, but the texture may be slightly different.
24. Q: How do I prevent the candy from sliding off the apples?A: Make sure your apples are completely dry and free of wax before dipping. Chilling the apples for 15 minutes beforehand can also help the candy stick better.
25. Why You Need to Try These Candy Apples: If you're a fan of sweet and tangy treats, these Jolly Rancher Candy Apples are a must-try. They're easy to make, fun to customize, and add a playful, fruity twist to the classic candy apple. Whether you're making them for a fall festival, a Halloween party, or just because, they're sure to be a crowd-pleaser.

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

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