

# Halloween toffee apples



## Ingredients

6 apples

350g white chocolate melts

200g sugar

1 litre water

3 drops of red food colouring

## Steps

### Step 1

Remove the stalks out of the apples and insert a wooden stick into the top of each apple.

### Step 2

Melt the white chocolate in a glass bowl in the microwave. Use 30 seconds bursts, stirring in bet-

ween. Transfer the melted chocolate to a jug (this will give you better depth for dipping)

### **Step 3**

Dip 3/4 of each apple into the white chocolate, leaving the top 1/4 or so, of the apple clean, for the toffee.

### **Step 4**

Put the chocolate coated apples in the fridge to set while you make the toffee.

### **Step 5**

To make the toffee, put the sugar and water into a saucepan and heat on a low heat until the sugar is all dissolved. Once the sugar is dissolved, turn the heat up and boil the mixture, until it just starts to discolour. This will take about 45 minutes.

### **Step 6**

Test the toffee by dropping a small teaspoonful into a glass of cold water. It should form soft threads that either bend or crack when you manipulate them.

### **Step 7**

Once the toffee is ready, drop a few drops of red food colouring into the mixture. Then, working quickly before it sets, pour the toffee over the top of your apples. To prevent the toffee from setting while you work you can keep it simmering on low on the stove.