

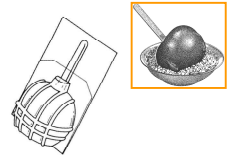
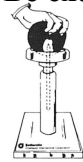


HOW TO MAKE CANDY APPLES

Candy Apples are basically an apple with a hard candy coating, not too much different from a sour lemon ball or fruit flavored Life-Savers.

Use any un-waxed apple. Generally, a harder apple is preferred since it will hold up longer. Green apples work the best. Make sure the apples are dry and at room temperature. Freshly picked apples will cause bubbles in the coating so use apple several days after they have been picked.

- Prepare the Appl-ez, Ready Apple Mix, Apple Magic, or scratch recipe as directed. Be extremely careful of the hot candy coating. This burns bad!
- Skewer apples using paper or wood candy apple sticks. A Setterstick works best.
- Dip apple in candy apple mix, including ½” up onto stick.
- Spin apple (using stick) with thumb and finger to remove excess coating.
- If you are using granulated peanuts you must roll them at once before coating becomes hard.
- Place on a greased pan or tray covered with parchment paper to set up.
- Apples should be wrapped or put in bubbles as soon as they cool.
- Store apples in a cool, dry area. The apples will only have a 2-3 day shelf life.



Candy apple coating is a mix of various sugars: sucrose, glucose, and dextrose. Hard candies have traditionally given chefs trouble. Apple mixes take away a lot of the guess work.

Follow the instructions on the APPLE-MAGIC or Appl-ez instructions for the proper amount of sugar and water. In APPLE-MAGIC or any other dextrose-based mix, the stated quantity of water is very important. Too much water results in a longer cooking time and thicker batch. Not enough water results in Crystallization and “raw” candy.

Apple Magic – Full Package (15oz) + 5# Sugar + 16 oz Water
Half Package (7.5oz) + 2.5# Sugar + 8 oz Water

AMOUNT OF WATER

Sufficient water must be used to allow for the correct cooking time. Cooking time is the most important aspect of candy making. Too short of time leads to crystallization and no set-up.

Too much time causes a brownish color and burnt taste, not to mention too thick of a batch.

Optimum cooking time is between 15 and 20 minutes.

TYPES OF APPLES

In either color, pick a hard apple. Dipping an apple in hot candy actually cooks the “meat” of the apple just under the skin. The juices in this “meat” make the skin become sticky. Never use cold refrigerated apples. Allow refrigerated apples to warm up to room temperature. Otherwise, candy may not stick to apple skin.

TEMPERATURE

Optimum cooking temperature is 295o F. Remember, the cooking process actually means melting the sugar crystals. Sugar burns at 330o F; to be on the safe side, never allow temperature to exceed 300o F.

DIPPING

Make sure apples are cleaned and sticks inserted. When temperature is 275o F, turn heat off.

Pick up apple by stick, with thumb and index finger, insert into candy apple coating (immersing entire apple), remove from candy and spin excess candy. Place on greased cooling rack.