

HALLOWEEN CARAMEL APPLES

Crisp apples dipped in rich, buttery caramel. These Halloween Caramel Apples are a fun, festive treat that's perfect for parties or trick-or-treat night.

NORMAL	15 MINUTES	20 MINUTES	10

Ingredients

- 10 small apples
- 75g butter
- 1 cup brown sugar
- 185ml (3/4 cup) glucose syrup
- Pinch of salt
- 300ml pouring cream
- 1 tsp vanilla extract

Instructions

1. Line a tray with baking paper. Remove apple stalks, insert wooden skewers.
2. In a saucepan, combine butter, sugar, glucose, salt, and 250ml cream. Cook over medium heat, stirring, until smooth (about 8 mins). Increase to high and cook without stirring until the mixture reaches 120°C
3. Remove from heat. Carefully stir in remaining cream and vanilla (mixture may spit). Return to medium heat and cook again to 120°C. Remove from heat.
4. Quickly dip apples into caramel, letting excess drip off. Add toppings if desired, then place on tray to set.

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