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Candy Apple

Candy apples are a classic fall dessert that family and friends are sure to love. Use your apple-picking haul to make the ultimate Halloween treat, complete with a sticky-

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sweet caramel coating.

Candy Apples | Martha Stewart

In a medium saucepan over medium-high heat, combine sugar, corn syrup and water. Heat to 300 to 310 degrees F (149 to 154 degrees C), or until a small amount of syrup dropped into cold water forms hard, brittle threads. Remove from heat and stir in food coloring. Step 3

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Candied Apples II | Allrecipes

Grease a rimmed baking sheet with cooking spray. Line with parchment and grease parchment with cooking spray. Insert a wooden stick into the top of each apple, pushing about halfway through.

Best Candy Apples Recipe - How To Candy Apples

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Set the apples aside on a cookie sheet lined with wax paper coated with cooking spray.

Combine the sugar, corn syrup and water in a heavy-bottomed saucepan over medium heat. Bring it to a boil and cook the mixture until a candy thermometer reaches 300°F (the hard crack stage).

**Easy Homemade
Candy Apples | Just a**

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Taste

Before you candy the apples, you'll want to prep them. Give each apple a good rinse with water, then pat dry with a paper towel.

Remove each apple's stem and replace it with one of the wooden sticks. The sticks should be inserted far enough into the apple so they can be picked up but they shouldn't go all the way through.

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How to Make Candy Apples | Taste of Home

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Lazy Susan Chocolate
& Caramel Apple Party
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Amazon.com: candy apples

Candy Apples have a

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delicious, crunchy candy coating. Every bite is like a little party in your mouth. For the best Candy Apples ever, use a crisp, sweet apple. I've used Jonagold apples and recently tried the new SweeTango apples with this recipe.

How to Make Candy Apples | Favorite Family Recipes

How To Make Candy Apples: Step #1 In a

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heavy-bottomed saucepan mix together 2 cups sugar, 3/4 cups water, 1/2 cup light corn syrup, 1/2 teaspoon red food coloring (I use the gel kind, like this) and 1/2 tsp. cinnamon extract (optional). The mixture will be bright red like this.

How To Make Candy Apples - A Step-By-Step Guide

The secret to a perfect

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candy apple is in pairing the sweetness of candy with the right apple. In my opinion, it's a sure winner to pair a tart apple with a sweet candy exterior. Of course, if you can't stand tart apples, then pick a sweeter one - you have plenty of choices!

Candy Apples : 6 Steps (with Pictures) - Instructables

Candy Apples and the

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amazing teachers she's had there have ignited that passion and supported it & kept it going with every class, every recital, every competition. They push & encourage her, they have her best interests at heart and we couldn't ask for a better studio or better teachers for her to spend so many hours with every week.

Eat, Sleep,
Page 12/22

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Candy apples(or toffee

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apples in Commonwealth English) are whole apples covered in a sugary candy coating, with a stick inserted as a handle. These are a common treat at fall festivals in Western culture in the Northern Hemisphere, such as Halloween and Guy Fawkes Night because these festivals occur in the wake of annual apple harvests.

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Candy apple - Wikipedia

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Wash and thoroughly dry the apples then press a lollipop stick firmly into the top of each apple. Line a baking sheet with wax paper. Unwrap the caramels then place them in a medium saucepan set over

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medium-low heat. Add the heavy cream and cook the caramels, stirring occasionally, until they melt and the mixture is a smooth consistency.

Easy Caramel Apples | Just a Taste

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to Spiderman Candy
Apples! ...

Candy apples | Etsy

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homemade candy treat
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of the best candy apple
recipes, including easy
recipes without corn
syrup, caramel candy
apple recipes, and
even pink candy
apples! Candy apples
aren't just for for fall or
for Halloween parties.
Heck — I've even

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found a fun patriotic
candy apple recipe for
summer!

25 of the Best Candy Apple Recipes on the Internet ...

Candy apples have
been around for a very
long time, they are a
traditional fall treat
Here is Jolene
Sugarbaker's channel
and link to her candy
apple muffins...

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