

Cinnamon Candy Apples



Ingredients

- Apples
- Popsicle Sticks
- 3 cups sugar
- 1 ½ cups water
- 1 cup light corn syrup
- 6 drops red food coloring
- 6-10 drops cinnamon oil

Utensils

- Small Pot
- Measuring cups and spoons
- Spatula
- Candy Thermometer
- Pot Holders
- Parchment Paper



Recipe Instructions

Step 1: Measure & Prep

Measure out all ingredients.

Wash & scrub apples very well to remove wax coating. Push a popsicle stick into each apple.

Attach candy thermometer to pot.

Step 2: Heat

Add all ingredients to pot and stir.

Put pot on stove over medium-high heat.

Step 3: Hard Crack Stage

Watching very carefully, wait until pot has reached 300° on the candy thermometer. This is when our candy has reached the hard crack stage.

Using pot holders, immediately remove from heat.

Step 4: Dip

Carefully dip apples into the hot cinnamon candy. Lift and let excess drip back into the pot.

Place on parchment paper to cool.

Step 5: Dip Again!

Dip a second time if you would like, or dip as many apples as you can!

Step 6: Enjoy!

Enjoy!!

Apples can be stored at room temperature in an airtight container for up to 5 days.



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Kitchen Safety Tips:

- Make sure to use a pot holders when touching anything on the stove.
- Turn the stove off as soon as you are done using it.