

MAKE YOUR OWN TERRIFIC TOFFEE APPLES

You will need:
 200g of sugar
 100ml of cold water
 1 tsp of white wine vinegar
 25g butter
 Extra butter for greasing
 Sprinkles/any decorations
 6 apples
 125 ml Golden syrup
 Sticks
 Greaseproof paper
 Wooden spoon
 Pan



Rinse the apples



Pull off the stalks and push the lolly sticks into the apple.



Add the sugar and water. Heat gently for 5 mins.



An adult needs to do this bit as hot sugar can scold

Add the golden syrup, white wine vinegar and butter.



Put the sugar thermometer in the pan. The mixture needs to be 127c (260f) don't rush...or it will burn. This may take 30 mins.



Dip the apples in the sugar mixture...then dip into your toppings.



Or to make chocolate ones...
 Wash the apples and add the sticks into the apples
 Melt Chocolate and dip in the apples. Cover with your decorations.



Contains milk, eggs, unless using alternatives.