



Posted on 4 October 2015
by Yes Chef

Black and Orange Toffee Apples



Ingredients

Preparation Time:

5 minutes

Cooking Time: 20 minutes

Makes: 12

12 thick skewers or wooden sticks

12 medium (about 150g each) granny smith apples

880g (4 cups) caster sugar

250ml (1 cup) water

6-8 drops orange liquid food colouring, to colour

10-12 drops black or purple liquid food colouring, to colour

Preparation

- 1.
2. Line a baking tray with non-stick baking paper. Insert a skewer or ice-block stick through core of each apple.
3. Place half the sugar, half the water and orange food colouring in a small heavy-based saucepan and stir over medium-low heat until the sugar dissolves. Increase heat to medium and bring to the boil. Boil, occasionally brushing down sides of pan with a pastry brush dipped in water, for 6-7 minutes or until a sugar thermometer reaches 154°C or 'crack stage'. (If you don't have a thermometer, remove toffee from heat and set aside for 5 minutes or until bubbles subside. Drop 1 teaspoonful of toffee into a glass of cold water. If toffee becomes hard it is at crack stage.) Remove from the heat and set aside until bubbles subside. Dip an apple in the toffee mixture and place on the lined tray. Repeat with 5 more apples. Set aside for 5 minutes or until toffee sets.
4. Repeat process with remaining sugar, water and black/purple food colouring to make six black/purple toffee apples.

Cooks Note

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