

Halloween

Sticky toffee apples



Ask a grown-up to help you make these delicious toffee apples!



Why not try decorating your toffee apples with sprinkles, stars or ginger biscuit crumbs

Ingredients

10 Wooden skewers (or lolly sticks)
10 Golden Delicious apples, scrubbed
350g (12oz) Fairtrade light soft brown sugar
2 tsp White wine vinegar
35g (1½oz) Unsalted English butter
2 tbsp Golden syrup

To decorate (optional)

2 tbsp Halloween sprinkles
2 tbsp Sugar stars
20g (¾oz) Ginger snap biscuits, crushed

Method

- 1 Insert a wooden skewer or lolly stick into the stalk end of each apple. Line a large baking tray with baking parchment.
- 2 Put the sugar in a heavy-based pan with 120ml (4fl oz) cold water and heat gently, stirring until it dissolves. Bring to the boil and add the vinegar, butter and golden syrup. Boil gently for 12 minutes, until it has reached the soft-crack stage (138°C on a sugar thermometer, or the point at which a little of the mixture, dropped into cold water, forms threads that bend slightly before breaking).
- 3 Dip the bottom two-thirds of the apple in the toffee, turning to coat. Working quickly, get the children to add sprinkles, stars or biscuit crumbs to decorate the apples. Leave to set on baking parchment for 15 minutes.

