

## Candy Apples

by [scoochmaroo](#) on October 21, 2009

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Author: **PRO** scoochmaroo

I love the holidays! Your comments are great. Subscribe to me to stay tuned to all the great stuff coming up!

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## Intro: Candy Apples

Everything you need to know to make perfect candy apples every time!

These easy tips and techniques are your ticket to amazing candy apples that are sure to wow any crowd. Top off a classic red candy apple with your favorite candy pieces for a truly unique taste sensation!

**The secret to a perfect 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! But stay away from mushier varieties like Red Delicious, or baking apples like Romes. Check step 1 for my recommendations.



## step 1: Gather your Materials

**Of course you'll need APPLES!!!**

But not all apples are created candy-worthy. Here's a quick list of some great ones to look for:

- Fuji: firm and sweet, my personal favorite all-around apple
- Granny Smith: green and tart, awesome for candy apples for both of these reasons!
- Braeburn: firm and sweetly tart
- Golden Delicious: firm and sweet
- Jonathan: firm and sweetly tart
- Jonagold: A hybrid of Jonathan and Golden Delicious, firm skin, tangy-sweet
- Lady: firm, sweetly tart
- McIntosh: firm, sweetly tart

If you can, get your apples direct from an orchard (apple-picking is a perfect activity for friends and family!), and I'll tell you why. Smaller apples make better candied snacks, and are hard to find in American Supermarkets. Also, many apples you'll find at the grocery store have a wax coating that can inhibit the candy from sticking to the apple - bad news! *If this is your only option, though, you can remove the wax coating by dipping the apples in a bath of boiling water and rubbing the wax off.* And of course, it's always better to support your local growers - so buy locally!

## To candy-up 6 apples, you'll need:

- 1/2 c (120mL) light corn syrup
- 2 c (480 mL) sugar - your choice on brown v. white. I use some of each, but all brown can be more susceptible to burning.
- 3/4c (180 mL) water
- Food coloring (opt.) - red is traditional, but any color works!
- Toppings!!! I used toffee pieces, mini chocolate chips, sprinkles, candy corn, red hots, and gummi bears! Just go crazy. I mean, really, they're CANDY APPLES!

## Additionally, make sure you have the following things at hand before you get started:

- Wooden skewers, popsicle sticks, or bamboo skewers cut in half
- Candy thermometer - essential for making perfect candy every time - *Make sure your thermometer's accurate: being off by just a few degrees can mean the difference between delicious and burnt. To check its accuracy, take the temp of a pot of boiling water. The thermometer should read 212 degrees Fahrenheit/100 degrees Celsius when the water is boiling. If not, note what temperature it reads at and adjust for the difference.*
- A pot for candy coating, worked best for me when it had a handle
- Baking sheet lined with foil or silicone sheet for dipped apples

- Pastry brush and bowl of water to keep near your pot (I'll explain why later!)
- Bowls for your TOPPINGS!!!



### step 2: How do you like them apples?

Once you've chosen your perfect specimen, spear them wisely.

I got these awesome round wooden sticks with perfect points, made exactly for this purpose.

For the most part, I tried to skewer them so the stick would point upright even when the apple was sitting slightly askew.

How important is this?

Not at all. But you know me. I can get particular about this kind of stuff. Just have fun.

*Stabbing apples with tiny stakes is a perfect stress reliever. You'll wish you were making dozens.*



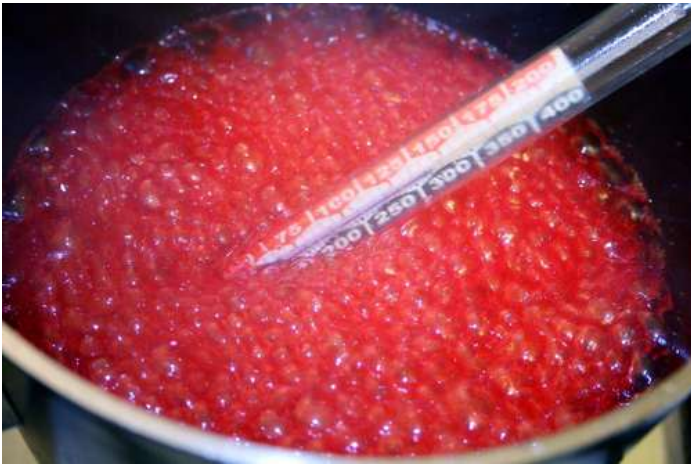
### step 3: It's Candy Time!

Your recipe again:

- 1/2 c light corn syrup
- 2 c sugar - your choice on brown v. white. I use some of each, but all brown can be more susceptible to burning.
- 3/4c water
- Food coloring (opt)

Candify:

- Cook over medium-high heat.
- Stir to dissolve the sugar - make sure the sugar dissolved before the mixture boils to avoid crystallization
- Bring the mixture to a boil. If using brown sugar, reduce heat to medium-low. It will take longer to candify, but it will prevent burning.
- Once the mixture boils, DON'T STIR IT ANYMORE! This is why we have that nifty pastry brush standing by! You can brush the pot's side with warm water to prevent crystals from forming! (Boy how I wish I'd known that handy trick the first time I set out to make caramels!)
- Simmer the candy mixture until it reaches 290° F (~143° C) for a soft, slightly gooey shell. This took a surprising amount of time, so be patient.
- *For a lighter, more brittle candy, heat the sugar to between 300° and 310° F (150 - 155° C). If you heat the sugar to 310° F (155° C), place the pot in a cold water bath to stop the sugar from cooking further.*



#### step 4: Dip, dip, dip

It's dippin' time!

Work quickly to coat the apples, before it hardens!

- Dip your apples, holding the wooden stick, and submerge completely in the candy.
- Tilt the pot and swirl the apples for full coating.

If using additional toppings, dip apples one at a time in sugar coating, then in candy toppings (step 5)



### step 5: Candy, candy, candy!

Time to get creative.

While a classic candy apple is, well, classic, take this opportunity to show off your wilder side by dressing these beauties up in the topping of your dreams!

As soon as you've dipped your apple in the sugar coating, dunk it in the bowl of your choice of sweet candy goodness before the shell hardens! Use your fingers to mash on as much topping(s) as it will hold. Mix 'em up - my favorite was mini chocolate chips + sprinkles. It looks like a kaleidoscope!

Place the finished apples on the prepared baking sheet.



### step 6: Behold

When all of your apples are ready, move the tray to the refrigerator to allow them to cool.

Check out some of the great creations we made! Though I love the way the chocolate chips + sprinkles looks, I also spent a great deal of time creating the gummi sculpture. Ok, not a GREAT deal of time, since the candy sets up in like five seconds, but still. It looks neat.

While the original candy apple is a classic and a beauty to behold (and to be held!) the rest of these creations are gonna take a knife and fork to enjoy.

Enjoy!



## Related Instructables



**Caramel Apples, ole timey style** by schmeese



**Christmas' Delight** by mg0930mg



**Candy Sushi** by applesticker



**8 - Minute Microwave Apple Pie** by The magical duct tape kid



**How To Enter the Holiday Treats Contest** by Contest Robot



**Valentines Treats (guide)** by Instructables Guides



**Pinto Bean Fudge : Fiber + Dessert! Video** Recipe by JoleneSugarbaker



**Butterfinger Milkshake** by sardines454

## Comments

[36 comments](#) [Add Comment](#)



**watermelonhead** says:  
OMG! I luuuurves the one with the candy corn!!!


Oct 28, 2009. 9:54 AM [REPLY](#)

...And, OMG, are those GUMMY BEARS??? You're apples are pure awesomeness, scooch!



**randomrachel** says:  
I made some tonight - they turned out great!


Nov 6, 2009. 4:29 PM [REPLY](#)

 **Starsghost** says: Nov 11, 2009. 5:12 PM [REPLY](#)  
I made these, but they turned out like mouth death traps.  
I think it cooked too long or something. I brought it to the right temperature, but the coating I did must have been too thick.  
I am going to try it again soon though, like in the next couple days again, and see if I can be more successful.  
Thanks for the instructable.


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 **Starsghost** says: Nov 11, 2009. 5:12 PM [REPLY](#)  
On a side note, it made very nice hard candies though :)

---

 **Zergling\_pack** says: Nov 10, 2009. 3:23 PM [REPLY](#)  
Wow i know what i am going to be making soon! :) But i think if you diced up the gummy bears and candy corn it would look nicer and be easier to bite.

---

 **timetoknitagain** says: Nov 7, 2009. 11:51 PM [REPLY](#)  
I had to subscribe to you. My son saw your candy apples and said, " OH my, we have to do this, who is this that can do something so good!" LOL.

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 **scoochmaroo** says: Nov 8, 2009. 10:23 AM [REPLY](#)  
Oh wow! Thanks!!

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 **zascecs** says: Nov 8, 2009. 8:55 AM [REPLY](#)  
I'm SO glad I found a recipe for these! The best snacks!


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 **zascecs** says: Nov 8, 2009. 8:55 AM [REPLY](#)  
oops, already posted that....  
=/

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 **Craftlifeforever** says: Nov 7, 2009. 7:53 PM [REPLY](#)  
Hi scoochmaroo: Do you have an alternative recipe for diabetics?

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 **Patented** says: Nov 7, 2009. 7:44 PM [REPLY](#)  
Ummmm! Look delicious! Very well done !


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 **zenophanes** says: Nov 7, 2009. 5:31 PM [REPLY](#)  
How could i do it without a thermostat?

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 **scoochmaroo** says: Nov 6, 2009. 6:45 PM [REPLY](#)  
Awesome! Do you have pictures??

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 **jessyratfink** says: Oct 28, 2009. 7:42 AM [REPLY](#)  
Those are so pretty!  
I can't seem to figure out if I like candy apples, though. I have serious issues with food that should be easy to eat but isn't. Like sandwiches that are too big to fit in my mouth, tacos that are too full, salad bars with veggies that you end up having to cut yourself (pepper and onion rings, really?), etc. But maybe if I follow your suggestion and take a knife and fork to it I'll enjoy it! :D


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 **zascecs** says: Nov 6, 2009. 6:13 PM [REPLY](#)  
very true with candy apples.


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 **zascecs** says: Nov 6, 2009. 6:11 PM [REPLY](#)  
the best stuff; i'm so glad that I finally found a recipe for these!  
5 stars! (I just have to =)

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 **possum888** says: Nov 6, 2009. 1:07 PM [REPLY](#)  
Awesome! But I have one question: What are those white-orange-yellow lollies called? I live in New Zealand and have never seen them before


 **scoochmaroo** says: Nov 6, 2009. 2:34 PM [REPLY](#)  
Candy corn!!!  
Oh man, you don't know what crazy sugary sweetness you're missing.  
Plus they're seasonal, so it only makes you crave them more!

 **wallmalker1** says: Nov 6, 2009. 1:42 PM [REPLY](#)  
The white-orange-yellow candies are candy corn. They're cheap & a good Halloween candy to leave out during a party.

 **cowscankill** says: Nov 6, 2009. 1:33 PM [REPLY](#)  
I don't have a thermometer to make candy... So I want chocolate apples! :D


 **scoochmaroo** says: Nov 6, 2009. 2:33 PM [REPLY](#)  
Yeah, do it!!


 **conadia** says: Nov 6, 2009. 2:13 PM [REPLY](#)  
you should have of put those little candy pumpkins on the apples

 **aliciacar** says: Nov 6, 2009. 4:17 AM [REPLY](#)  
The candy you show in the pictures and on the apples is red, not caramel color.  
Didn't you forget to write down the coloring in your recipe?


 **scoochmaroo** says: Nov 6, 2009. 8:30 AM [REPLY](#)  
I did! I can't believe no one caught that yet!  
Thank you. Also, without the food coloring, it would be clear.  
This isn't a caramel recipe - but I've got one of those in the works!


 **scoochmaroo** says: Nov 6, 2009. 8:32 AM [REPLY](#)  
FIXED!

 **SeaLion** says: Nov 5, 2009. 6:26 AM [REPLY](#)  
Had the newsletter been out two days earlier, I would've tried it. My friend and I made some 'toffee apples' the other day and it was a great success. We only used sugar with water, small amounts of butter and vinegar since we didn't have any corn syrup. I have a question though, does corn syrup make the coating red-ish or a great difference to the 'sugar' recipe I used, do you know?  
Thanks again for the instructable!

 **scoochmaroo** says: Nov 5, 2009. 10:43 AM [REPLY](#)  
It's the food coloring that makes it red. Corn syrup doesn't add any color. Sugar and water would taste even better :)

 **Zem** says: Oct 30, 2009. 7:49 PM [REPLY](#)  
Topping suggestion, sour gummy worms!

 **boblordofmonkeys** says: Oct 30, 2009. 6:21 AM [REPLY](#)  
AMAZING thats so cool i never thought of that candys on candied apples smart ill ry when i get the chance.

 **knexsuperbulderfreak** says: Oct 29, 2009. 6:14 AM [REPLY](#)  
never though about "dressing" them up before but the classic will most likley be my fav for a long time =P





**lebowski** says:

Awesome! I can feel the crowns coming off my teeth already.

Oct 27, 2009. 3:56 PM [REPLY](#)

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**watermelonhead** says:

Yea, my braces are screaming for mercy already ;D

Oct 28, 2009. 9:54 AM [REPLY](#)

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**imrobot** says:

an apple a day keeps the doctor away  
but a candy apple a day keeps your dentist next door!  
great Instructable

Oct 27, 2009. 7:52 PM [REPLY](#)

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**sadiecoons** says:

THAT LOOKS SOOOO GOOD! Could you probably do the same with white chocolate, and call them snow balls on a stick?

Oct 27, 2009. 2:49 PM [REPLY](#)

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**lemonie** says:

Wow, that's sticky stuff - nice apples.

Oct 27, 2009. 12:15 PM [REPLY](#)

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**Sunbanks** says:

Those look so good! Especially the chocolate chip/sprinkle one :D

Oct 27, 2009. 11:47 AM [REPLY](#)

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I really want to make some candy apples but we don't have the ingredients... I don't even know if we have sugar.

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