



**If you're not keen on the shop offerings, here a simple recipe for Toffee Apples. After all they're likely to be so much better freshly made.**

**Ingredients:-**

15 small apples, red or green

4 cups white sugar

1 tsp white vinegar

1 cup water

1 tsp red food colouring

**Method:-**

Lightly grease a baking tray. Wash and dry the apples and insert chop sticks, thick wooden skewers or ice pop sticks into each apple.

Combine sugar, vinegar and water in a small heavy based pot. Bring to the boil and stir in the food colouring.

Heat to 150C or simmer for about 20 minutes or until a small amount of syrup dropped into cold water reaches crack stage ? it should set hard and be hard enough to crack with your fingers.

Remove pot from the heat and stand in a baking dish of water until the mixture stops bubbling.

When the mixture has stopped boiling, hold an apple by its stick, dip into the syrup, tilt the pan (and the apple) until the whole apple is covered. Rotate the apple and let it drain a little then place on a baking tray to harden.

Repeat with the remaining apples.