

NO FUSS STICKY TOFFEE APPLES.

YOU WILL NEED.

Cake Pop Sticks

Red Apples

200g Plain Chocolate

60 ml of Water

200g Demerara Sugar

1 tbsp Balsamic Vinegar

2 tbsp Golden Syrup

20g Butter

IDEAS.

Sesame Seeds

Chopped Hazelnuts

Pistaschio

Sprinkles

METHOD.

Take the stalk of your apple out & pop your cake pop stick in.

To make the toffee apple version of this recipe combine your sugar with 60ml of water over a low heat on the hob to melt and mix until it becomes a smooth consistency.

Next add your golden syrup, butter and balsamic Vinegar into your mixture.

To know when your toffee is 100% ready, scoop a small amount and drip into cool water, if the toffee hardens then your ready to go!

Take your toffee off of the heat and then get dunking with your apples! Roll them into the toffee and then sprinkle your chosen topping to cover.

TIP - *Make sure you sprinkle your topping over your apple before the toffee hardens!

If you fancy the chocolate apples then melt the chocolate over a low heat before again dunking your apples and then sprinkling on your chosen topping.

Once your apples are covered, whichever ones you decide to make (!!!) Place them onto a covered baking tray and then pop into the fridge to cool!

Voila! Happy Halloween!

