

HOTEL TRANSYLVANIA 2

In Theaters September 2015

Zombie's Candy Apples



Ingredients

- 6-8 medium apples (washed, dried & stems removed)
- 3 cups of white sugar
- 1/2 cup light corn syrup
- 1 cup water
- 1 tsp vanilla extract
- 2 Tbsp white food coloring
- 1-2 tsp. of your color of choice - the more color you use, the brighter the apples will be!
- Candy Apple Sticks (or craft sticks or short dowels)
- Cookie Sheet
- Non-stick Spray
- Heavy Duty pot
- Candy Thermometer

Instructions

- 1) Spray cookie sheet with a non-stick spray and set aside.
- 2) In a med to large pot, mix together sugar, corn syrup and water over medium heat. Insert candy thermometer and make sure the tip is not touching the bottom of the pan. Bring to a boil. Continue to boil until it reaches 302 degrees. This process can take up to 20 minutes.
- 3) When it reaches the hard crack stage (302 degrees) remove from heat immediately and stir in the vanilla flavoring. Work quickly as the mixture will cool fast and you need it hot to easily cover the apples.
- 4) Quickly add white food coloring and stir well. Next add the color you have chosen for the apples. Stir until well blended and then start to dip the apples. Tilt the pot a little to help easily cover the apples. Let the excess candy mixture drip a little and place the apples on the cookies sheet.
- 5) The candy mixture will cool quickly and the apples will be ready to eat within minutes.

(These apples will keep for about 2-3 days but don't refrigerate as they will lose their dry hardness.)