

Toffee Crab Apples

Toffee apples often only get half eaten because they're too big. But crab apples are the perfect size. This recipe makes 20 toffee crab apples.



Ingredients

- 20 good condition crab apples, washed, and remove black flower remnants on bottom of apples (I think red ones are best)
- 20 kebab sticks
- 1 ½ cups of sugar
- ½ cup water
- 1 ½ teaspoons vinegar

Method

- Wash the apples & remove stalk
- Press kebab stick into the centre (core) of each apple.
- Smear washing up liquid over the outside of the pan
- To make the toffee. Place the sugar, vinegar & water in the pan & stir until the sugar has dissolved. Don't be tempted to stir it any further or you will interrupt the caramelising process and risk the toffee not forming.
- Increase the heat & bring the toffee syrup to the boil without stirring. Allow the liquid to simmer for 15-20 minutes or until golden. To prevent sugar crystals forming on the sides of the pan, brush down the sides with a wet pastry brush every few minutes.
- Remove from heat, tilt it to one side and then dip the apples in. Give them a slow spin to evenly cover.

REMEMBER that hot toffee is VERY hot make sure your hand is held slightly higher than the crab apple until the toffee has solidified. It may be possible to have a second dunk!!

- Let cool for a minute or two, check temperature using back of hand. Once warm but not hot to the touch, you may gobble it up!!