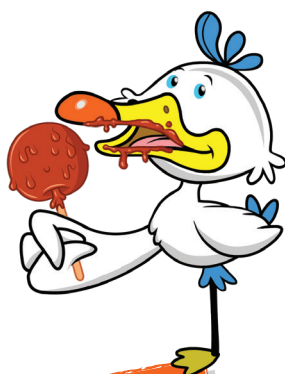
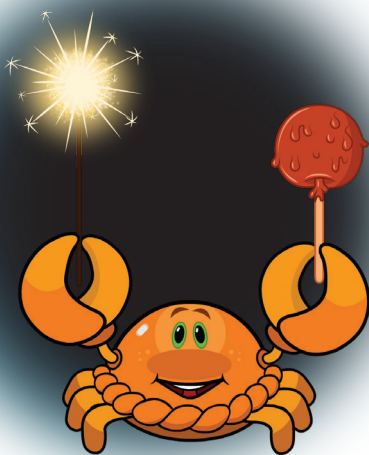


Make Toffee Apples with Alba and her friends!



Ingredients

8 apples
1 tsp vinegar
400g golden caster sugar
4 tbsp golden syrup



How to Make

CAUTION: Please ensure that this cooking activity is supervised by an adult.

1. Tip the sugar into a pan with 100ml water and cook on a medium heat. Cook for 5 mins until the sugar dissolves, then stir in the syrup and vinegar. Put a sugar thermometer in the pan and wait for it to reach 140C. If you don't have a thermometer, you can test the toffee by pouring some into a bowl of cold water. It should harden straight away. If the toffee is still a bit runny, you should continue to boil it.
2. Whilst the toffee is cooking, pull the stalks off the apples then put them in a large bowl of boiling water for about 10-15 minutes. Then put a wooden skewer or lolly stick into the stalk end of each apple and place them on a sheet of baking paper.
3. Once the toffee is ready, dip each apple in the hot toffee until covered, then put the apple on the baking paper to harden. The apples can be made up to 2 days in advance!

Great for
Bonfire night!

PipTM
AHOY!



ENTERTAINMENT



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