

80 Diapers' Guy Fawkes Day Candy Apples

15 small apples, thoroughly washed and dried (the candy won't stick if they're too waxy!)

2 cup sugar

1 c light corn syrup

1 1/2 c water

red food coloring (if desired)

Insert popsicle sticks or craft sticks into apples. Prepare a sheet of parchment paper to hold drying apples, or lightly grease a cookie sheet.

In a medium saucepan over medium-high heat, combine the sugar, corn syrup and water. Using a candy thermometer, watch heat closely, stirring occasionally. Heat to 300 - 310 degrees F (149 to 154 degrees C), or until a small amount of the syrup dropped into cold water immediately forms hard, brittle threads. (This will take a long time, but watch it carefully. Once it hits 250 degrees it will jump to 300 really fast!)

Remove from heat and stir in food coloring, if desired.

Using the stick to hold the apples, dip each one in the syrup and set on parchment or the greased cookie sheet to harden.

**note--this recipe can be doubled, but it's easier to make separate batches as the candy hardens too fast to coat that many apples.*