

# HOTEL TRANSYLVANIA 2

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## GRIFFIN'S POISON TOFFEE APPLES



### Ingredients

2 cups granulated sugar  
¾ cups water  
½ cup liquid glucose/light corn syrup  
few drops black gel food colouring  
6 Granny Smith apples (or 12 small apples)

### Instructions

- 1) Grease a piece of baking paper and place on a tray/baking sheet.
- 2) Insert bamboo skewers in all the apples and set aside.
- 3) In a medium pot, combine the sugar, water, glucose/corn syrup and food colouring and stir over medium heat until the sugar has dissolved and the mixture feels smooth when you rub it between your fingers.
- 4) When the sugar has dissolved, turn the heat up and wash the side of the pot with a pastry brush dipped into clean water, to prevent crystals from forming.
- 5) Allow the caramel to boil until it reaches the hard crack stage (150°C/310°F).
- 6) Carefully dip the apples into the hot candy mixture and place on the baking paper to set and cool for approximately an hour before serving.