

Recipes and Tips



Toffee Apples

A sugar thermometer

8 medium sized apples

400 g caster sugar

A splash of vinegar

4 tablespoons golden syrup

Wash your apples in hot water to remove any wax coating.

Remove the stalks. Insert a lolly stick in the stalk end.

Put 100ml of water in a saucepan over a medium heat and add the sugar.

Once the sugar has dissolved, stir in the syrup and the vinegar.

Heat the mixture to 150°C.

Dip the apples in the hot toffee and place on a baking sheet to cool.

When the toffee cools, it will harden and the apples are ready to eat.