



Pink Lady® toffee apples

Serves 6



Ingredients:

- ♡ 6 Pink Lady® apples
- ♡ 6 popsicle sticks
- ♡ 3 cups (750ml) white sugar
- ♡ 2 cups (500 ml) water
- ♡ 1 cup (250 ml) granola

Method:

1. Wash the apples in hot water and dry completely.
2. Insert 1 popsicle stick into each apple and set aside.
3. In a saucepan, combine the sugar and water and cook over a medium heat, stirring until sugar dissolves.
4. Increase the heat and allow the mixture to boil for 15–20 minutes (without stirring). Use a pastry brush dipped into water and brush down the sides of the saucepan to prevent it from crystallising.
5. Once caramel reaches hard-crack stage and has turned a golden colour, remove from the heat and allow to sit for 30 seconds to let the bubbles subside.
6. Working quickly, dip each apple into the caramel and allow excess to drip off. Dip into granola and place onto baking paper to set completely.
7. Serve with a dusting of icing sugar.



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