MAKE YOUR OWN TERRIFIC TOFFEE APPLES

You will need: 200g of sugar 100ml of cold water 1 tsp of white wine vinegar 25g butter Extra butter for greasing Sprinkles/any decorations 6 apples 125 ml Golden syrup Sticks Greaseproof paper Wooden spoon Pan



Rinse the apples



Pull off the stalks and push



Add the sugar and water. Heat gently for 5 mins.



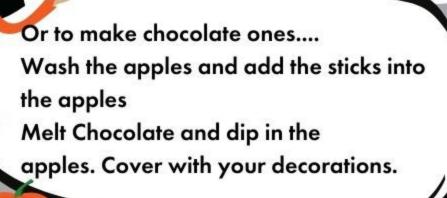
Add the golden syrup, white wine vinegar and butter.



Put the sugar thermometer in the pan. The mixture needs to be 127c (260f) don't rush...or it will burn. This may take 30 mins.



Dip the apples in the sugar mixture....then dip into your toppings.





Contains milk, eggs, unless using alternatives.







