

How to make toffee apples

From the sweeties.net wiki

Toffee apples were sold in London in the 1890s, and they are still sold in autumn for Bonfire Night and Halloween: see [toffee apples](#). Making them at home is simple, but the sugar gets far hotter than boiling water, so an adult must do the cooking.

A word on safety first

The syrup reaches about 150°C, which can cause serious burns. Keep children well back from the pan, and let them help only with the cold jobs, such as washing apples and pushing in sticks. Never leave the pan unattended.

What you need

This method follows a traditional recipe published by the Scottish food writer Claire Jessiman, which makes 6 toffee apples:

- 6 apples
- 400 g caster sugar
- 50 g salted butter
- 100 ml water
- 4 tablespoons golden syrup
- 1 teaspoon vinegar

You will also need a heavy based pan, a sugar thermometer, 6 lolly sticks and a tray lined with baking parchment.

Method

1. **Prepare the apples.** Wash and dry the apples well, pull out the stalks, and push a lolly stick firmly into the top of each one. Stand them on the lined tray.
2. **Dissolve the sugar.** Put the sugar, butter, water, golden syrup and vinegar in the pan and heat gently until the sugar has completely dissolved.
3. **Boil to hard crack.** Turn up the heat and let it boil without stirring, which can make the sugar crystallise. Brushing the inside of the pan with a wet pastry brush stops crystals forming on the sides. Keep watching the thermometer until it reads 150°C.

4. **Dip.** Take the pan off the heat and let the bubbles settle. Tilt the pan and dip each apple, turning it to coat it evenly, then let the extra drip off.
5. **Set.** Stand the apples back on the parchment until the coating is hard.

Why the hard crack stage matters

Sugar syrup changes as it gets hotter and loses water. Sweet makers name the stages by what a drop of syrup does when it cools: at soft crack it forms threads that are just pliable, and at hard crack the threads are brittle. Stop too early, and the coating stays chewy and sticky: see [why is my toffee not hardening?](#)

Keeping them

Toffee apples are best eaten within about 48 hours, before the toffee softens. Store them somewhere cool, but not in the fridge. Damp weather can stop the coating from hardening in the first place, so choose a dry day to make them.

Earn rewards on [sweeties.net](#)

Earn loyalty points on every order. Free to join.

+100 pts

Create your free account

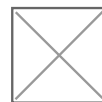
Welcome bonus + earn on every order.



100 pts = 1 tree

Plant a tree in Scotland

Pledge points to our reforestation partner.



[sweeties.net](#) · Tunbridge Wells, Kent · hello@sweeties.net · 3-click cancel at [sweeties.net/cancel/](#)