



Easy Homemade Candied Apples Recipe

A Sweet Start

My grandkids love candied apples. They make any day feel like a fair. The trick is to start with very dry apples. Any little drop of water will make the candy slide right off.

I learned that the hard way. My first batch was a sticky mess. I still laugh at that. It taught me to be patient and dry them well. This matters because a little patience makes something wonderful.

The Magic of the Syrup

Next, you make the shiny red syrup. You mix sugar, water, and corn

syrup. A little cinnamon makes it smell like autumn. Doesn't that smell amazing?

Once it boils, you must not stir it. Just swirl the pan gently. It feels like magic watching it change. *Fun fact*: This stage is called the "hard crack" stage. The syrup gets very hot and hardens when it cools.

A Little Help from the Weather

This recipe loves cool, dry days. Humidity can make the coating soft. I always plan my candy apple day by looking at the sky.

It reminds me that some things are just better with a little help. A perfect sunny fall day is the best helper. What is your favorite treat to make on a cool day?

The Fun Part

Now for the fun part. You dip the apple into the hot syrup. Twirl it around to cover every bit. Then place it on parchment paper to harden.

The shiny red color is so cheerful. It makes everyone smile. This matters because making food with love brings joy to others. Have you ever made a food that made people smile?

Your Turn in the Kitchen

These apples are best eaten the same day. The candy shell is so crisp. It cracks when you bite into it.

Making them is a fun adventure. I hope you try it. Will you use cinnamon in your syrup, or keep it simple? Come back and tell me all about your candy apple adventure.



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Ingredients:

Ingredient	Amount	Notes
Apples	6	
Sugar	2 cups	
Water	3/4 cup	
Light corn syrup	1/2 cup	
Red food coloring	1/2 teaspoon	Possibly more depending on type
Cinnamon	1/2 teaspoon	

My Favorite Candied Apple Memories

I have loved candied apples since I was a little girl. The county fair was the only place to get them. I remember holding that shiny red apple on a stick. It felt like holding a jewel.

Making them at home is easier than you think. It just takes a little patience. The smell of sugar and cinnamon fills the whole house. It smells like a happy autumn day. Let's make some magic together.

See also Peanut Butter Passion Bars: A Heavenly Treat

How to Make Candied Apples

Step 1: First, give your apples a good bath. Dry them until they shine. Any little bit of water will make the candy slide right off. Poke a stick firmly into the top of each apple. I still laugh at that. I once used a flimsy stick and the apple went rolling.

Step 2: Now, we make the candy coating. Put the sugar, water, corn

syrup, and food coloring in a heavy pot. A little cinnamon makes it extra special. Whisk it just until the sugar disappears. Once it starts boiling, no more stirring. Just give the pan a gentle swirl now and then.

Step 3: This is the part where you need to watch. Let the mixture bubble for about ten to fifteen minutes. It needs to get very, very hot. (My hard-learned tip: A drop of the mix in cold water should turn hard and brittle. That's when it's ready!).

Step 4: Take the pot off the heat. Work quickly but carefully. Tip the pot and twirl each apple in the red candy. Cover it all the way. Place your beautiful apples on a parchment-lined tray to harden. Doesn't that smell amazing?

Step 5: These treats are best eaten the same day. They don't like humid weather. The coating can get sticky. A cool, dry fall day is perfect for candy apple making. **What's your favorite fair food? Share below!**

Cook Time 15 mins

Total Time 25 mins

Yield 6 servings

Category Dessert, Snack

Fun Twists on a Classic Treat

Once you know the basics, you can get creative. I love playing with different flavors. It makes each batch a new surprise. Here are a few ideas to get you started.

- **Sparkling Fairy Dust:** Roll the wet candy apple in colorful sprinkles. It looks so magical and fun.
- **Chocolate Drizzle Dream:** Let the candy shell harden. Then

drizzle melted chocolate all over it. Oh my, it is so good.

- **Spooky Midnight Apple:** Use black food coloring instead of red. It's perfect for a Halloween party.

Which one would you try first? Comment below!

The Perfect Way to Serve Them

A candied apple is a show all by itself. But you can make it even more special. I like to stand them up in a tall cup filled with sugar. It makes a lovely centerpiece for your table.

See also Unstuffed Cabbage Roll Recipe

For a real party, offer some toppings. Let folks dip their apples in crushed nuts or mini chocolate chips. A cold glass of milk is the best partner for this sweet treat. Grown-ups might like a hot coffee with theirs. The bitter taste goes nicely with the sweet apple. **Which would you choose tonight?**



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Keeping Your Candied Apples Perfect

Candied apples are best enjoyed the day you make them. The sugar coating can get sticky later. I learned this the hard way at my first fall fair.

I made a big batch for my grandchildren. The next day, the shiny coating was soft. Humidity had found its way in. So always store them in a cool, dry spot.

Do not put them in the fridge or freezer. The cold makes the candy coating sweat. This makes it soft and lose its crunch.

Batch cooking is not really for this treat. Making them fresh is part of the fun. This matters because it teaches us to enjoy simple moments.

Have you ever tried storing it this way? Share below!

Fixing Common Candied Apple Troubles

Sometimes the sugar coating does not stick. This is often because the apples are wet. You must dry them completely with a towel.

I remember my first time. I was in a hurry and skipped drying. The red syrup slid right off the apple. Patting them dry makes all the difference.

Another problem is the syrup not getting hard. You must cook it to the right temperature. Use a candy thermometer for the best result.

This matters because the right temperature gives you that perfect crack. It makes you feel like a real candy maker. Your confidence will

grow.

The coating can also be too thick. Just swirl the pot, do not stir. Stirring can make the sugar form crystals. Which of these problems have you run into before?

Your Candied Apple Questions Answered

Q: Can I make this gluten-free? A: Yes! The recipe is naturally gluten-free. Just check your corn syrup label to be sure.

Q: Can I make them ahead of time? A: It is best to make them the same day. They are freshest and crunchiest then.

Q: What can I use instead of corn syrup? A: You can try golden syrup or honey. The texture might be a little different.

See also Chocolate Coconut Overnight Oats

Q: Can I double the recipe? A: You can, but make the syrup in two batches. A big batch can be hard to manage.

Q: Is the cinnamon optional? A: Yes, it is! It adds a warm flavor. But a plain red apple is classic too. Which tip will you try first?

Share Your Sweet Creations

I hope you have fun making these sweet treats. They always remind me of crisp autumn days. Seeing your kitchen adventures would make me so happy.

Have you tried this recipe? Tag us on Pinterest! I would love to see your shiny red apples. It feels like we are cooking together.



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Fun fact: The first candied apples were made in New Jersey in 1908.
Thank you for spending time in my kitchen today.

Happy cooking! —Elowen Thorn.

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Easy Homemade Candied Apples Recipe

Author: Elowen Thorn



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Cooking Method:[Stovetop](#)



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Cuisine:[American](#)



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Courses: [Dessert](#)

Difficulty: **Beginner**



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Prep time: **10 minutes**

Cook time: **15 minutes**

Rest time: **10 minutes**



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Total time: **25 minutes**



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Servings: **6 servings**



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Calories: **320 kcal**

Best Season: Summer

Description

Hawaiian macaroni salad is creamy, sweet, and tangy with soft pasta

and a simple mayo dressing. This easy side dish works great for BBQs, potlucks, and family dinners.

Ingredients

- 6 apples
- 2 cups sugar
- 3/4 cup water
- 1/2 cup light corn syrup
- 1/2 teaspoon red food coloring (possibly more depending on type)
- 1/2 teaspoon cinnamon

Instructions

1. Wash and dry the apples. Any moisture left on the skin will prevent the caramel from sticking. Insert your stick of choice into the stem of the apple to use as a handle. Place a piece of parchment paper on a baking sheet, set aside.
2. In a heavy saucepan combine the sugar, water, corn syrup, food coloring and cinnamon (if using). Whisk until the sugar is dissolved. When the mixture comes to a boil do not stir or whisk, only swirl the entire saucepan every few minutes
3. Allow to boil over medium-high heat for approximately 10-15 minutes or until the mixture reaches the hard crack stage (310°F-320°F).
4. Remove from the heat and quickly dredge apples in mixture. Set on the prepared baking sheet and allow to set.
5. Enjoy the same day as making. Humidity can impact the candy coating, preventing it from setting. For best results, make on a cool, dry fall day. Enjoy!
6. If you've tried this recipe, come back and let us know how it went in

the comments or star ratings.

Notes

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Keywords:Candied Apples, Apples, Sugar, Fall Dessert