

# Vegan Candy Apple Recipe Book

~Nel

## Classic Red Candy Apple

### Ingredients

- 6 apples
- 2 cups sugar
- 1/2 cup light corn syrup
- 1 cup water
- Red food coloring
- Wooden sticks

### Steps

1. Wash and dry apples thoroughly. Insert wooden sticks into the tops.
2. In a saucepan, combine sugar, corn syrup, and water. Stir until sugar dissolves.
3. Boil without stirring until the mixture reaches 300°F (hard crack stage).
4. Remove from heat, stir in red food coloring.
5. Dip apples one by one into the syrup, swirling to coat evenly.
6. Place on parchment paper to harden.

## Caramel Apple

### Ingredients

- 6 apples
- 1 (14 oz) bag caramel candies
- 2 tbsp milk
- Wooden sticks

### Steps

1. Wash and dry apples thoroughly. Insert wooden sticks.
2. Melt caramel candies with milk in a saucepan over low heat, stirring constantly.
3. Dip apples into caramel, turning to coat completely.
4. Place on greased parchment paper until set.

## Chocolate-Dipped Apple

### Ingredients

- 6 apples
- 12 oz milk chocolate chips
- 2 tbsp shortening
- Wooden sticks

### Steps

1. Prepare apples with sticks inserted.
2. Melt chocolate chips with shortening over low heat, stirring until smooth.
3. Dip apples into melted chocolate and allow excess to drip off.
4. Place on parchment to harden.

## White Chocolate Apple

### Ingredients

- 6 apples
- 12 oz white chocolate chips
- 2 tbsp shortening
- Wooden sticks

### Steps

1. Insert sticks into apples.
2. Melt white chocolate with shortening until smooth.
3. Dip apples and let excess drip off.
4. Cool on parchment until hardened.

## Maple Glazed Apple

### Ingredients

- 6 apples
- 1 cup maple syrup
- 1/2 cup sugar
- 1/4 cup water
- Wooden sticks

### Steps

1. Insert sticks into apples.

2. In saucepan, bring maple syrup, sugar, and water to a boil.
3. Cook until mixture reaches 300°F.
4. Dip apples to coat and cool on parchment.

## **Salted Caramel Apple**

### **Ingredients**

- 6 apples
- 1 (14 oz) bag caramel candies
- 2 tbsp milk
- Sea salt
- Wooden sticks

### **Steps**

1. Prepare apples with sticks inserted.
2. Melt caramel with milk over low heat until smooth.
3. Dip apples into caramel, then sprinkle lightly with sea salt before set.
4. Place on parchment until firm.

## **Peanut Butter Drizzle Apple**

### **Ingredients**

- 6 apples
- 1 (14 oz) bag caramel candies
- 2 tbsp milk
- 1/4 cup peanut butter
- Wooden sticks

### **Steps**

1. Dip apples in caramel as directed.
2. Melt peanut butter until smooth and drizzle over caramel-coated apples.
3. Allow to set on parchment.

## **Cinnamon Spice Apple**

### **Ingredients**

- 6 apples
- 2 cups sugar

- 1/2 cup corn syrup
- 1 cup water
- Cinnamon oil
- Red food coloring
- Wooden sticks

### Steps

1. Boil sugar, corn syrup, and water until 300°F.
2. Remove from heat, stir in cinnamon oil and red coloring.
3. Dip apples quickly and set on parchment.

## Pumpkin Spice Apple

### Ingredients

- 6 apples
- 12 oz white chocolate
- 1 tsp pumpkin spice blend
- Wooden sticks

### Steps

1. Melt white chocolate, stir in pumpkin spice.
2. Dip apples and let cool on parchment.

## Espresso Mocha Apple

### Ingredients

- 6 apples
- 12 oz dark chocolate
- 1 tsp espresso powder
- Wooden sticks

### Steps

1. Melt dark chocolate, stir in espresso powder.
2. Dip apples and let set on parchment.

## Oreo Crumble Apple

### Ingredients

- 6 apples
- Caramel coating (prepared)

- Crushed Oreos
- Wooden sticks

### Steps

1. Dip apples in caramel, then roll in crushed Oreos.
2. Cool on parchment until set.

## S'mores Apple

### Ingredients

- 6 apples
- Milk chocolate
- Mini marshmallows
- Crushed graham crackers
- Wooden sticks

### Steps

1. Dip apples in melted chocolate.
2. Roll in graham cracker crumbs and press mini marshmallows onto surface.
3. Let set before serving.

## M&M Crunch Apple

### Ingredients

- 6 apples
- Caramel coating
- Mini M&Ms
- Wooden sticks

### Steps

1. Dip apples in caramel and roll in mini M&Ms.
2. Place on parchment until firm.

## Toffee Apple

### Ingredients

- 6 apples
- Milk chocolate
- Crushed toffee bits
- Wooden sticks

### Steps

1. Dip apples in melted milk chocolate.
2. Roll in crushed toffee bits.
3. Set until hardened.

## Cotton Candy Apple

### Ingredients

- 6 apples
- Caramel or candy coating
- Cotton candy
- Wooden sticks

### Steps

1. Coat apples with caramel or candy coating.
2. While tacky, press pieces of cotton candy around apple.
3. Serve immediately (cotton candy melts quickly).

## Strawberry Shortcake Apple

### Ingredients

- 6 apples
- White chocolate
- Strawberry cookie crumbs
- Crushed shortbread cookies
- Wooden sticks

### Steps

1. Dip apples in melted white chocolate.
2. Roll in mix of strawberry cookie crumbs and shortbread.
3. Set on parchment.

## Pina Colada Apple

### Ingredients

- 6 apples
- Pineapple glaze
- Shredded coconut
- Wooden sticks

### Steps

1. Dip apples in pineapple glaze.
2. Roll in shredded coconut.
3. Cool before serving.

## Raspberry Drizzle Apple

### Ingredients

- 6 apples
- Dark chocolate
- Raspberry sauce
- Wooden sticks

### Steps

1. Dip apples in dark chocolate.
2. Drizzle with raspberry sauce.
3. Set until hardened.

## Blueberry Bliss Apple

### Ingredients

- 6 apples
- White chocolate
- Blueberry powder
- Wooden sticks

### Steps

1. Mix blueberry powder into melted white chocolate.
2. Dip apples and let set.

## Cherry Cola Apple

### Ingredients

- 6 apples
- Cola-flavored candy syrup
- Cherry powder
- Wooden sticks

### Steps

1. Dip apples in cola-flavored candy syrup.

2. Sprinkle with cherry powder before hardened.

## **Cheesecake Apple**

### **Ingredients**

- 6 apples
- Caramel coating
- Crushed graham crackers
- Cream cheese drizzle
- Wooden sticks

### **Steps**

1. Dip apples in caramel, roll in crushed graham crackers.
2. Drizzle with cream cheese icing and cool.

## **Almond Joy Apple**

### **Ingredients**

- 6 apples
- Milk chocolate
- Shredded coconut
- Chopped almonds
- Wooden sticks

### **Steps**

1. Dip apples in melted chocolate.
2. Roll in shredded coconut and chopped almonds.
3. Set until hardened.

## **Rocky Road Apple**

### **Ingredients**

- 6 apples
- Caramel coating
- Milk chocolate
- Mini marshmallows
- Chopped nuts
- Wooden sticks



### Steps

1. Dip apples in caramel, then in melted chocolate.
2. Roll in nuts and press marshmallows on top.
3. Let cool on parchment.

## Churro Apple

### Ingredients

- 6 apples
- Caramel coating
- Cinnamon sugar mix
- Wooden sticks

### Steps

1. Dip apples in caramel.
2. Roll in cinnamon sugar while tacky.
3. Set on parchment.

## Turtle Apple

### Ingredients

- 6 apples
- Caramel coating
- Chopped pecans
- Milk chocolate drizzle
- Wooden sticks

### Steps

1. Dip apples in caramel and roll in chopped pecans.
2. Drizzle with melted milk chocolate.
3. Cool until firm.