



Fun Bonfire Treats

By Mrs Tombs (Catering Manager)

With Halloween and Bonfire Night on the horizon, there is no better treat than toffee apples or chocolate-dipped apples! They are fun to make, balanced with a sweet outer layer and one of your five a day inside.

You can unleash your creativity when decorating them and get the kids involved. These delicious treats will be available in our tuck shop on Tuesday 5th November.

Toffee Apples

Ingredients:

- 8 red apples
- 400g caster sugar
- 1 tsp lemon juice
- 4 tbsp golden syrup
- Red or black food colouring (optional)
- Red or black food glitter (optional)

You will also need eight lolly sticks or skewers.

Step 1

Push the sharp end of each skewer (or lolly stick) into the stalk end of each apple, ensuring it is firmly wedged in. Place a large piece of baking parchment onto a chopping board or large plate.

Step 2

Put the sugar into a large saucepan and add the lemon juice and 100ml water. Bring to a simmer and cook until the sugar has dissolved. Swirl the pan gently to move the sugar around, but do not stir. Add the golden syrup and bubble the mixture (be careful it doesn't boil over) until it reaches 'hard crack' stage or 150°C on a sugar thermometer. If you do not have a thermometer, test the toffee by dropping a small amount into cold water; it should harden instantly and, when removed, be brittle. If it is soft, continue to boil. When it is ready, drip in some food colouring if using and swirl to combine. Add the glitter, if using, and turn off the heat.

Step 3

Working quickly, dip each apple into the toffee, tipping the pan to cover all the skin. Lift out and allow any excess to drip off before placing on the baking parchment. Repeat with the remaining apples. Gently heat the toffee again if necessary.

Chocolate Apples

Ingredients:

- 8 apples
- 400g milk chocolate

You will need eight lolly pop sticks or skewers.

Step 1

Place the apples in a heatproof bowl and pour boiling water over them. Carefully drain the water and wash them with warm water; this is to remove any wax on the apples so that the chocolate will stick. It is important not to let the apples sit in the boiling water, as you do not want to cook them. Once you have washed the wax off, dry them thoroughly with kitchen paper. Place a large piece of baking parchment onto a chopping board or large plate.

Step 2

Melt the chocolate in a heatproof bowl over a saucepan of boiling water, ensuring the bowl does not touch the water. Alternatively, use a microwave and check regularly to ensure the chocolate does not burn.

Step 3

Once the chocolate is melted, dip the apples into the chocolate, ensuring they are well coated. Place them onto the parchment paper and leave at room temperature to set.

Decorating Tips

You can use whichever food colouring you wish if making toffee apples. If making either of these for Halloween, you can melt white marshmallows in a saucepan with a small knob of butter. Once fully melted, cool until the mixture is cool enough to handle. Spoon some into your hand, press both hands together, and when you pull them apart, there will be sticky strings linking your hands. Move the strings of marshmallow over the apples to create a cobweb effect.

Alternatively, once you have dipped your apples in the chocolate or toffee, roll them in sprinkles, toffee pieces, or mini marshmallows—the possibilities are endless. The toffee and chocolate apples are best consumed on the day they are made.