

## Popcorn Toffee Apples



Preparation time: 25 minutes

Cooking time: 25 minutes

**Serves:** 8-10

**Profitability:**

**Author:** Lyle's Golden Syrup®

**Ingredients:**

8-10 small Cox's apples, stalks twisted off

1 x 100g bag microwave sweet popcorn

225g Lyle's Black Treacle

450g Tate & Lyle Fairtrade Demerara Sugar

110g unsalted butter

1 tbsp red or white wine vinegar

8-10 wooden ice-lolly or cake pop sticks

**Steps:**

1. Put the apples in a large bowl, pour over boiling water to cover and then quickly pour it off. This will remove any wax coating from the apples and will help the toffee to stick. Polish dry

Push the sticks halfway into the core of the apples at the stalk end. Microwave the popcorn, according to the pack instructions, and have it ready in a bowl

Combine the treacle, sugar, butter and vinegar in a large heavy-based pan and stir constantly over a low heat with a wooden spoon for about 15 minutes until the sugar has dissolved

Bring to the boil without stirring until the mixture reaches 149-154°C, or the hard-crack stage. If you can still squash the toffee, continue to boil it

Remove from the heat and tilting it, quickly and carefully dip the apples one at a time into the toffee, twirling them as you do, to completely cover. Let any excess drip away before quickly scattering with popcorn whilst the toffee is still hot and place on a baking tray to harden. This is easier to do with one person dipping and the other scattering with popcorn. If you find the toffee becomes too thick because the temperature has dropped, just heat it up again

Once set, store the toffee apples in an airtight container in a dry place, not the fridge, and serve within 24 hours or the toffee will soften and start to liquefy