

Candied Apples

Here's what you'll need:

- 2 cups light corn syrup
- 1 cup sugar
- 1/2 cup cinnamon red hot candies
- 8 medium red apples on Popsicle sticks
- Chopped peanuts (optional)

Line a baking sheet with waxed paper. Put nuts in a shallow bowl.

Combine corn syrup, sugar and red hots in saucepan; bring to a boil over medium high heat, stirring constantly. Cook, covered, for about 3 minutes to allow steam to dissolve crystals that may have formed on sides of pan. Uncover and cook without stirring to soft crack stage, 270 to 290 degrees F. on candy thermometer or until syrup dropped in very cold water separates into threads that are hard but not brittle. Cool 2 minutes.

Dip the apples into the candy mixture to coat the surface then roll in nuts. Place on wax paper to cool. Serve at room temperature.