

## OLD FASHIONED HALLOWEEN TREATS

### **Caramel Apples**

8 small apples  
Nonstick cooking spray or vegetable oil  
2 cups light brown sugar  
1 cup maple syrup  
1/3 cup light corn syrup  
1/2 cup heavy cream  
4 tablespoons unsalted butter

Wash and dry the apples, then remove the stems. Insert a lollipop stick or twig into each. Line a baking sheet with waxed paper and lightly coat with cooking spray or a bit of vegetable oil.

Place the sugar, maple and corn syrups, and cream in a heavy saucepan and bring to a boil over medium heat. Tilt + swirl the saucepan to distribute the mixture while it cooks, but do not stir. When the caramel mixture reaches 250 degrees F (firm ball stage) on a candy thermometer, remove it from the heat and stir in the butter.

Dip each apple into the caramel to coat, then carefully place them on the baking sheet to cool completely before eating. (Note: If you'd like, you can also dip your apples into crushed nuts, chopped chocolate or candies, too. Or, once the caramel is cooled, dip in, or drizzle with melted chocolate.)

### **Candied Apples**

8 small apples  
3 cups sugar  
1/2 cup light corn syrup  
1 cup water  
1/4 tsp. cinnamon  
1/4 tsp. red food coloring

Wash and dry the apples, then remove the stems. Insert a lollipop stick or twig into each. Line a baking sheet with waxed paper and lightly coat with cooking spray or a bit of vegetable oil.

Place sugar, syrup and water in a heavy saucepan. Heat over medium-high heat and stir until sugar is dissolved. Bring mixture to a boil, without stirring, until it reaches 300 F on a candy thermometer, then remove from heat.

Mix in cinnamon and food coloring, dip each apple into the syrup to coat, then carefully place them on the baking sheet to cool completely before eating. (Note: If the syrup begins to to harden simply reheat it.)

### **Chocolate Popcorn Balls**

1/2 cup sugar  
1/2 cup light corn syrup  
1/2 stick butter  
2 tablespoons cocoa powder  
1/2 teaspoon salt  
8 cups unsalted popped popcorn

Combine the sugar, corn syrup, butter, cocoa and salt in a large pot, and bring to a boil over medium heat. Over medium heat, using a 4 quart pot, combine the sugar, corn syrup, butter, cocoa, and salt and bring to a boil. Add the popcorn., stirring, until it is well-coated. Remove from heat, allow to cool, then shape into balls. (Note: To make plain popcorn balls, omit the cocoa powder.)