

Hallowe'en Apples

- 2 ½ cups Staley's Crystal White Syrup
- 2 cups granulated sugar
- 2 tablespoons butter
- 18 small red apples
- 18 wooden sticks

Boil syrup, sugar and butter together to 270° F. or until a few drops tried in cold water become brittle. Put sticks firmly into cores of apples. Dip them in syrup, twirl them around and then dip in bowl of ice water to hasten the coating quickly and evenly. Put on waxed paper to harden. Have everything ready before dipping, then work quickly.