



Mickey Mouse Candy Apple

Enjoy this classic apple treat.

ingredients

Large granny smith apples

Candy apple sticks

Caramel, melted

Marshmallows, 2 per apple

Milk chocolate, melted

White chocolate, melted

Yellow jelly beans, 2 per apple

Red sanding sugar

directions

Wash, dry and refrigerate apple.

Once cool, skewer apple with stick.

Dip apple in caramel, leaving a 1½- to 2-inch diameter circle around the stick undipped. Shake off excess caramel then let the caramel harden.

Cut part of the side off of two marshmallows and affix them on either side of the stick to form mouse ears.

Dip the apple in the milk chocolate, being sure to cover the apple and marshmallows completely. Shake off excess then let the chocolate harden.

Once the chocolate has hardened, trim off the skirt that forms at the bottom of the apple.

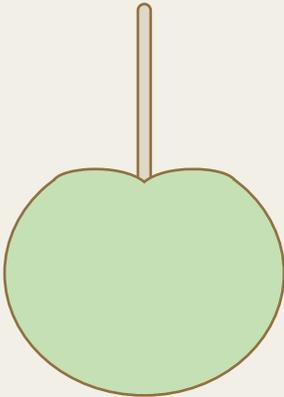
Dip the bottom of the apple in the white chocolate. Before the chocolate hardens, affix the jelly beans as Mickey's buttons.

Using a candy scoop, carefully dust the bottom half of the apple with the red sanding sugar, starting at the top and working your way down.

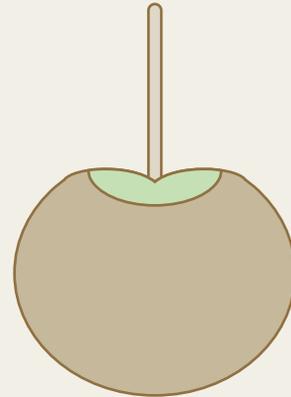


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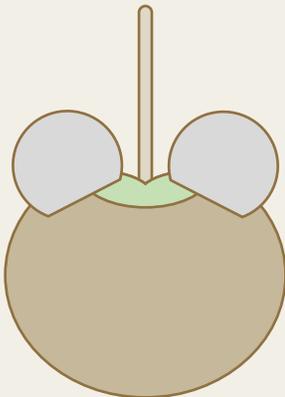
Visual Guide



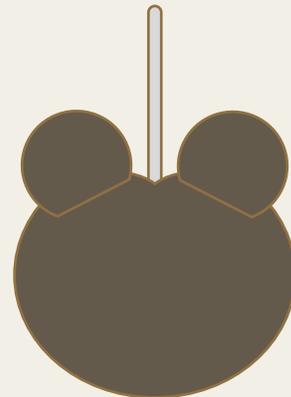
Skewer apple with stick.



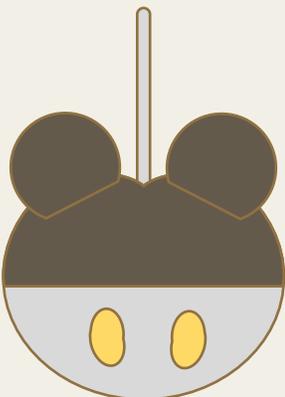
Dip apple in caramel, leaving a 1½- to 2-inch diameter circle around the stick undipped. Shake off excess caramel then let the caramel harden.



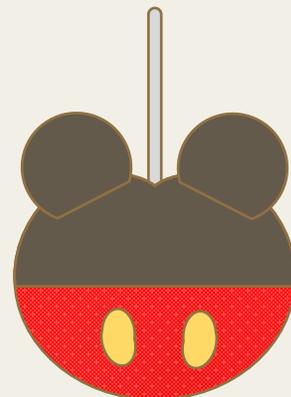
Cut part of the side off of two marshmallows and affix them on either side of the stick to form mouse ears.



Dip the apple in the milk chocolate, being sure to cover the apple and marshmallows completely. Shake off excess then let the chocolate harden.



Dip the bottom of the apple in the white chocolate. Before the chocolate hardens, affix the jelly beans as Mickey's buttons.



Using a candy scoop, carefully dust the bottom half of the apple with the red sanding sugar, starting at the top and working your way down.