



Ghost Mickey Candy Apple

A spooky yet sweet Halloween treat.

ingredients

Large granny smith apples

Candy apple sticks

Caramel, melted

Marshmallows, 2 per apple

White chocolate, melted

Dark Chocolate melted and in a clean squeeze bottle

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. Place apple on a nonstick surface such as parchment paper or a nonstick silicone mat, allowing the excess caramel to drip onto the surface forming a skirt.

Carefully lift the sides, front and back of the skirt, pressing it into the caramel on the apple creating a wavy skirt.

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

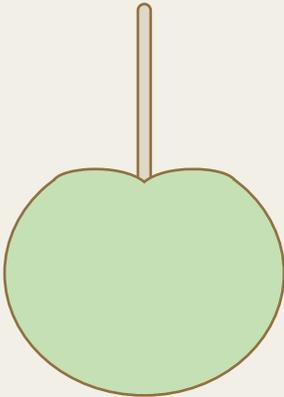
Dip the apple in the white chocolate, being sure to cover the apple and marshmallows completely. Shake off excess then let the chocolate harden.

With the dark chocolate, draw and fill in 2 oval eyes, 1 oval nose and a smile with an open mouth.

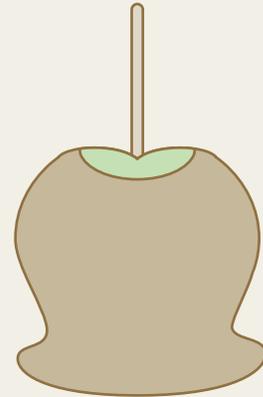


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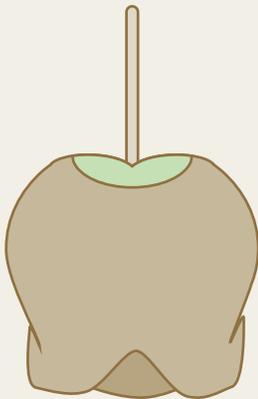
Visual Guide



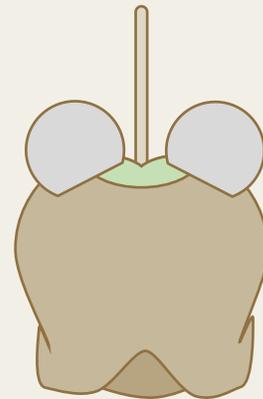
Skewer apple with stick.



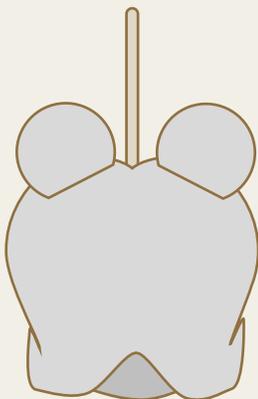
Dip apple in caramel, leaving a 1½- to 2-inch diameter circle around the stick undipped. Place apple on a nonstick surface, allowing the excess caramel to drip onto the surface forming a skirt.



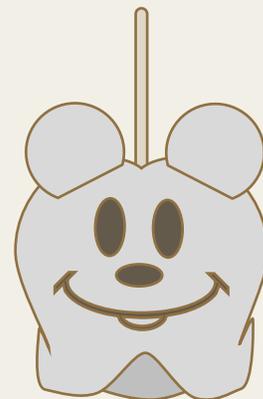
Carefully lift the sides, front and back of the skirt, pressing it into the caramel on the apple creating a wavy skirt.



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



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