

CANDY APPLES, FULLY



THE COOKFUL

Edited by Amy Bowen and Christine Pittman

Candy Apples, Fully

When The Cookful launched last month our first topic was Popcorn. One of the things we wrote about was Classic Popcorn Balls. Do you remember? I was a bit afraid going into that whole thing because it involved candy-making. I didn't even own a candy thermometer back then. Well, now I own one but I was still a bit terrified to take on our newest topic, Candy Apples.

Why the fear? It was that candy apples involve quite a bit of candy-making. I cringed and got out my handy-dandy candy thermometer.

The cringe wasn't necessary though. Turns out, candy apples are a breeze to make. Super-easy and they don't take long either. So don't let your fear of hot sugar stop you from taking this on. You've got this. And if you're unsure about anything, don't worry. We're here to help you with every single step, from making basic bright red candy-coated apples, to homemade caramel apples, to unique toppings – we've gotcha. We even have a comparison between homemade coatings and store-bought ones so you'll know whether it's worth it to buy or to make. What else? Tips galore and ideas of things you can use as sticks. Oh, and some really unique and wacky candy apple recipes too.

Christine



THE COOKFUL

Candy Apples, Fully

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Candy Apples, Fully

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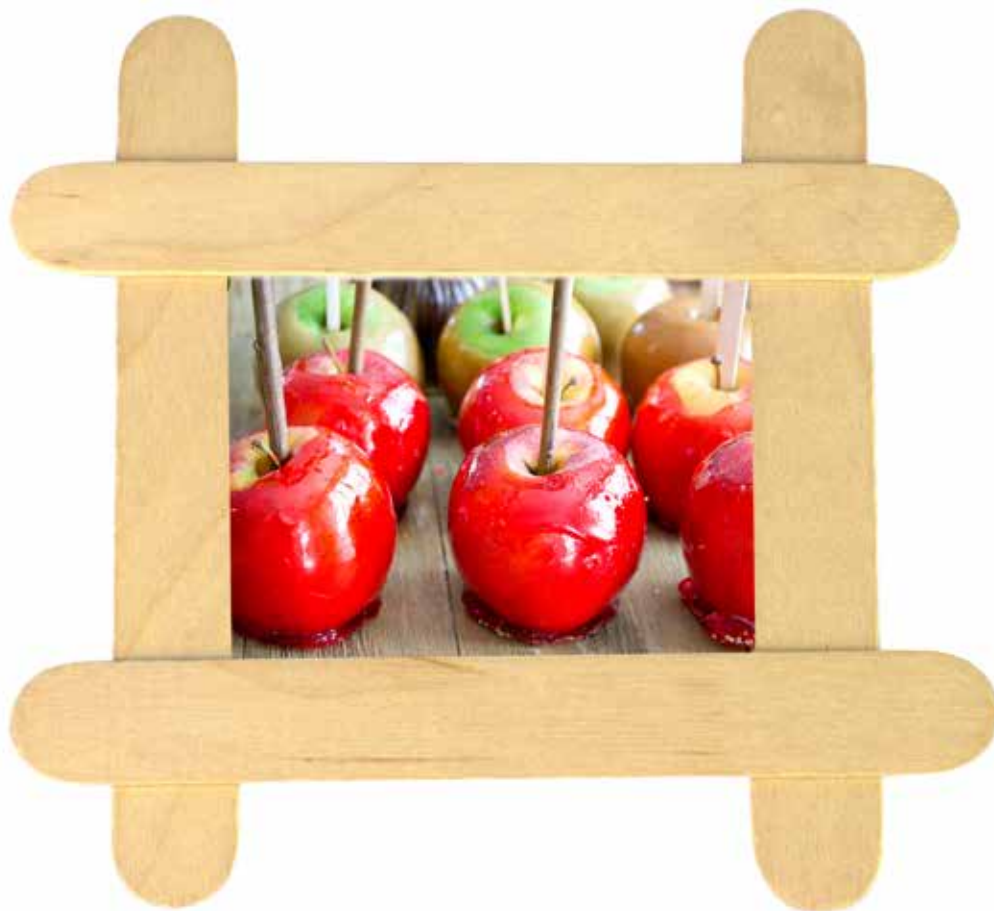
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Candy Apple Shopping Guide

By Amy Bowen

Our buying guide with everything you need to make delicious candy apples and other fun candy-apple stuff too!

Candy apple sticks: These are pointy on one end to really stab into the apple and they're made from bamboo. Cool, right?

Caramel apple wraps: This is a quick and easy candy-apple-making kit. It makes 5 caramel apples and comes with sticks.

Caramel square candies: You can unwrap these and melt them to make an easy caramel coating for apples.

Caramel Bits: Same as the above candies but no unwrapping required. Sweet!

Candy apple kit: Save yourself having to buy food coloring, corn syrup and sticks. It's all in the kit. Just add sugar. And the apples, of course.

Candy Apple Shopping Guide

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Candy thermometer: A must have if you ever work with candy. Especially needed before the holiday baking season kicks off.

Baking sheets: Set your apples on here to dry.

Parchment Paper: But line the baking sheets with parchment paper first.

Baking Spray: And spray them with baking spray. You really don't want that candy to stick to anything.

Pastry brush: Help make your caramel apples look pretty, by brushing off extra caramel.

Sharp knife: For chopping up toppings, of course. May we suggest: Chop up all that Halloween candy and top away!

Rubber spatula: To work with chocolate and caramel sauce.

Microwave caramel apple dipper: This handy gadget melts chocolate and caramel in the microwave. It's the perfect size and shape to dip those apples.

Cellophane candy apple gift bags: Package your impressive homemade candy apples like the pros. Gift to all your favorite ghouls and goblins.

Caramel apple Oreos: Because every snack food has either (or both) a caramel apple flavor or pumpkin spice flavor. This is Oreos' entry.

Twizzlers Caramel Apple: After you try the Oreos, try caramel apple licorice.

Caramel apple candy corn: Do yourself a favor and buy this candy corn. It's the bomb.



How to Make Candy Apples

By Christine Pittman

Learn how to make candy apples with us. It's not hard. It's actually crazy-easy. Promise!

Candy apples – sweet, tart and crunchy. Brilliantly, brightly red. Sooooo shiny. Geez, they're just plain freaking fun.

It turns out they're easy to make too. Don't let the candy-making process scare you. Really, you're just going to mix together a few ingredients and then put them over high heat on the stove until they reach the right temperature. Stay close by but no need to even stir. Then dip your apples in and set them down to dry. Done!

I've included a little bonus below for you. To make your apple bottoms special you pour demerara sugar onto a baking sheet. Set the wet candy-covered apples down in it. It gives the bottoms of the apples this cool sparkly look. You can even mix some pumpkin spice in with the sugar for some Fall flavor too.

How to Make Candy Apples

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Step 1: In a heavy-bottomed saucepan mix together 2 cups sugar, 3/4 cups water, 1/2 cup light corn syrup, 1/2 teaspoon red food coloring (I use the gel kind) and 1/2 tsp. cinnamon extract (optional).



The mixture will be bright red like this.



Step 2: Set up your candy thermometer so that the tip is in the mixture and is not touching the bottom of the pot. Put it over high heat and bring it to a boil. Leave it bubbling on high. It'll look like this. You keep letting it bubble like that on high until it gets to be between 300°F and 310°F. You're going to do some other stuff while the mixture is heating, but beware! It might seem like it's taking forever to heat but once it gets to the 230°F everything speeds up. So keep your eye on it while you're multi-tasking. The whole thing will take around 20 minutes.



Step 3: While the sugar mixture is coming to temperature, line a baking sheet with parchment paper and spray it with baking spray. This is so your hot candy doesn't stick while it's hardening.



Step 4: Wash and dry your apples.

How to Make Candy Apples

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Step 5: Get your sticks ready. I'm using some twigs here. Later we'll be telling you about other options.



Step 6: Stick the sticks down into the tops of the apples. You want to get a good ways in. If your sticks are long, go all the way but not through the other end. If they're shorter, getting halfway into the apple is good enough.



Step 7 (optional): Mix together 1/4 cup demerara sugar and 1 teaspoon pumpkin spice (you can leave out the pumpkin spice if you want. What's crucial is the sugar).



Step 8 (optional): Sprinkle the sugar mixture onto your prepared pan.



Step 9: When your candy mixture is at 310°F, take it off the heat. Tilt your pot to the side and hold the apples by the stick to roll them one at a time in the mixture. Be careful because that sugar syrup is seriously hot. After rolling the apple around, hold it up over the saucepan and shake it gently to let some excess syrup drip off.



Step 10: Then put the apples on your prepared pan to harden. They'll be hard and ready to eat within 10 minutes. It's kind of amazing how fast it happens. And it's amazing how good they taste!



Store-Bought Candy Apple Coating: Tested!

By Christine Pittman

You can buy a candy apple kit at the grocery store. Is it worth getting or is homemade better? We tested it to find out.

In our candy-apple-making tutorial we found out that making these tasty treats from scratch is pretty easy. Definitely easier than we thought it would be. But when we spotted [this candy apple kit](#) at the grocery store, we had to test it out to see if it was even easier. And to see if they looked and tasted as good.

Here's what we decided about the store-bought candy apple kit:

Store-Bought Candy Apple Coating

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The kit contained a sachet of powder, 10 popsicle sticks. The instructions were on the back of the box, which is a good thing because you can see ahead of time what you need and what is involved in the process. Both the items you need and the process are clear and concise. There are some good tips and cautions on there too.

The ingredients in the kit are: corn syrup solids, artificial flavor and red 40. You add sugar and water. So it's not really that different from the homemade version in terms of contents.

LOOKS

The one on the left is our homemade one. The right is from the kit. They're very similar. They're both nice and shiny. The homemade was a bit redder but not by much. If we hadn't used different kinds of sticks, we're pretty sure we wouldn't have been able to tell them apart.

TASTE

They tasted really similar. Like hard sweet candy on apples. Our taste-testers couldn't detect a difference and certainly had no preference.

CONVENIENCE

In terms of actually making the candy apples, the store-bought kit wasn't much more convenient than the homemade version. Here's the difference.

For the homemade, you mix together sugar, water, light corn syrup and food coloring. Then you boil it until a candy thermometer inserted into the mixture reaches 310°F. While it's boiling, put sticks in apples. Then dip your apples in and put them on a greased-parchment-lined baking sheet to harden.

For the store-bought, you mix together the included package with sugar and water. From then on, everything is the same. In terms of time/energy in the kitchen, it only saves you adding the corn syrup and food coloring.

However, if you don't already have corn syrup and food coloring at home, then you have to wander the grocery store looking for them. It may save you time there. Also, the sticks are included in the kit. My grocery store only carries sticks in the summer so this bit of convenience is great. Although, I do love the twigs I wound up having to use instead. Isn't that so cool?

Store-Bought Candy Apple Coating

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COST

The kit is listed as \$1.49 on my receipt from my grocery trip that day. I find it amazing that it's so cheap. On Amazon it's listed at \$7.00. That seems like too much. Is it worth it at either price?

If you already have all of the ingredients at home, including the sticks, then we don't think it's worth it price-wise at all. It doesn't save time or energy and is probably not cheaper than the little bits of sugar and food coloring that you'll need from your pantry.

If, however, you don't have everything and you need to buy a bottle of corn syrup, a box of food coloring and sticks, then the kit is cheaper. Definitely.

CONCLUSION

The candy apple kit and homemade version are pretty indistinguishable. If you have the ingredients at home already, go with the homemade version. It's just as easy. Really. If, on the other hand, you look at our homemade recipe and need to make a grocery list (corn syrup, food coloring, popsicle sticks) then scratch those things off and write "Candy Apple Kit" instead.



What to do with Leftover Candy Apple Coating

By Christine Pittman

Calling all candy-lovers! This is the coolest thing ever. And the prettiest.

Candy apples are a fun treat but they don't keep well. And I don't know many people who could eat more than one on any given day. Recently when I made a batch I decided to not coat very many apples. Just three, one for me and each of my kids.

I didn't want to waste the rest of the candy syrup though. So here's what I did.

Leftover Candy Apple Coating

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Step 1: I prepared a baking sheet by putting parchment on it and spraying it with baking spray. Then I mixed together 1/4 cup of demerara sugar with 1 teaspoon of pumpkin spice. I sprinkled that onto the parchment. Then I poured the rest of my candy syrup onto the parchment and tilted the pan around to spread it out.



Step 2: If you want extra sparkly demerara on your candy, once it has set for a moment and is less hot, sprinkled some of the sugar mixture from the sides of the pan onto the top of the candy.



Step 3: Once it has set and is cool, peel it off of the parchment paper. Use your hands to break it into pieces.



Step 4: Eat it!



Which Types of Apples to Use for Candy Apples

By Amy Bowen

There are so many varieties of apples. Which ones are best to coat in sweet candy love?

Have a hankering for a candy apple? Not every apple makes a good candy apple.

You want one with a strong apple flavor that can break through all the chocolates, caramels and candy. Look for these apple varieties at your grocery.

Empire: Mildly tart flavor, with some sweet undertones. This apple is firm, which means it will give you a satisfying crunch when you take a bite. This was developed in New York, although it is a popular apple in Britain.

Fuji: Tart flavor. It is a very firm apple, and will stand up to the heat from the candy coating.

Types of apples for candy apples

Continued from previous page

This apple is named after Mount Fuji in Japan, where it was discovered in the 1930s. But it didn't hit U.S. grocers until the 1980s.

Gala: Sweet flavor and firm. This apple originated in New Zealand. The Royal Gala, one strain of this apple, is named in honor of Queen Elizabeth II because she preferred it.

Granny Smith: Tart flavor and firm. You can layer on the candy because this variety can withstand the weight of an epic amount of toppings. Thank sweet Granny Anne Smith, who discovered this apple in 1868 in Australia.

Haralson: Tart flavor.

Jazz: A newer apple on the market, it's a cross between a Royal Gala and a Braeburn. Crunchy and oh so tart and sweet.

McIntosh: Mildly tart flavor. This variety is old. It was discovered in 1811 by John McIntosh, hence the name (I totally want to name an apple after myself!).

Paula Red: Mildly tart flavor.

Wealthy: Mildly tart flavor.



Homemade Caramel Apples

By Christine Pittman

Who knew that making homemade caramel apples was so easy. Now we know and we think you should find out too!

We've been talking a lot about candy apples. Now it's time to turn to their gooier cousins, caramel apples. These guys are even tastier (imho!) than candy apples but are just as easy to make. The basic procedure is the same for candy apples, just with different ingredients and a different cooking temperature.

What you do is mix together heavy cream, corn syrup, unsalted butter and sugar and then heat it on high until it's bubbling. Then keep heating it on high until it reaches 244-248°F (the firm ball stage of candy-making). Note that I don't find this to be a dark enough caramel. I advise you to use a spoon to push aside the frothy bubbles at the top of your pot (carefully) and see what the color is for the syrup below. If it's really pale, let it go a bit longer. It's going to be fine if your caramel reaches the hard ball stage (think nougat) between 250-266°F.

Homemade Caramel Apples

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When the caramel is the right color and temperature, remove it from the heat and (again, carefully!) add a bit more heavy cream and some vanilla. Swirl it around. Dip in your stick-stabbed apples and hold them over the pot to get rid of some drips. Then place them on greased parchment paper to harden. Or, before they harden, dip them in your favorite toppings. We have exciting topping ideas for you so stay tuned.

They're ready like 10 minutes later. Crazy-quick, right?

Yield: 6 servings

Prep Time: 10 minutes

Cook Time: 15 minutes

Total Time: 25 minutes

Ingredients:

1 cup heavy cream, divided
3/4 cup dark corn syrup
1/2 cup unsalted butter, cut
into pieces
1 cup sugar
1 tsp. vanilla
baking spray
6 apples

Special Equipment:

candy thermometer
parchment paper
candy apple sticks

1. In a heavy-bottomed sauce pan mix together 3/4 cups of the heavy cream, the corn syrup, butter, sugar and vanilla. Attach a candy thermometer to the pan and make sure the tip is in the syrup but not touching the bottom or side of the pan. Heat on high over high heat until it reaches between 244-248°F. At that point, use a spoon to carefully move away some of the light froth on top to see the color of the syrup below. If it's a dark enough caramel color for you, like peanut butter is ideal, remove it from the heat. If not, let it heat a bit longer until that color is reached. Remove from heat. Carefully add the remaining 1/4 cup cream and the vanilla. Swirl gently to combine.
2. While the caramel is cooking, put parchment paper on a cooking sheet. Spray it with baking spray. Wash and dry the apples. Insert sticks through stem end. If the sticks are long, go ahead and push them all the way into the apple, without going through the other end. if they're shorter, halfway into the apple works.
3. Wait for the caramel to stop bubbling. Then hold an apple by the stick and roll it in the sauce. You may need to tilt your pan to make the sauce deep enough to coat the apple. Once coated, hold the apple over the pan and shake gently to remove excess sauce. (At this point you can dip your apple in toppings like nuts and sprinkles, if desired). Place the apple stick up on the prepared baking sheet until it has hardened. Repeat with remaining apples. If you don't use all the sauce, it can be refrigerated and then reheated gently to coat more apples.



Homemade Caramel Sauce vs. Store-Bought: Tested!

By Christine Pittman

We've discovered that homemade caramel apples are pretty easy to make. Are the kits and store-bought options at all worth it?

We made some homemade caramel apples recently and were surprised by how easy it was. So easy, in fact, that we wondered if any of the store-bought kits or caramel options are worth it to buy. We bought a few different options and did a test. Here's what we tried and what we learned.

Homemade Caramel vs. Store-Bought

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#1: OUR HOMEMADE CARAMEL APPLE

Admittedly, the sauce is a bit light. We've learned to let it cook a little bit longer since we did that photo shoot. Oh, and using dark corn syrup instead of light corn syrup helps a bit too!

The homemade has a nice flavor and texture and it really is simple to make. It does involve a few ingredients/items that you probably have to buy especially for it though so that is a downfall.

You need heavy cream, corn syrup and candy apple sticks (or some kind of stick) and probably a candy thermometer if you don't already have one. A candy thermometer is not needed with the other options we tried.



#2: STORE-BOUGHT CARAMEL SAUCE

So this was never expected to really work but we gave it a shot. We bought some caramel dip from the produce section of the grocery store.

We heated it up in the microwave and dipped in some apples. Then we refrigerated them, hoping that the sauce would firm up a bit.

It didn't.

Don't blame the caramel dip people though. They never said their dip could be used this way. We just thought it was worth a shot. It's definitely a delicious dip for apple slices or to drizzle over ice cream. Mmmm.



Homemade Caramel vs. Store-Bought

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#3: STORE-BOUGHT CARAMEL CANDIES

Instead of making a homemade caramel sauce, you can buy a bag of caramel candies like this.

We were worried that they'd take a long time to unwrap. Not too long.

Note that there's a product called Caramel Bits that are the same kind of candy in balls but not wrapped. Getting those would save time but they're not available everywhere. In fact, I couldn't find them at my grocery store or any other store near me. You could always order them if you knew ahead of time that you were going to make caramel apples. They're here.

After unwrapping the candies you put them in a saucepan with 2 tablespoons of water and heat them over medium-low while stirring continuously until they melt. Then dip in your apples and let them harden on a greased parchment paper.

They're very shiny and nice. (Don't blame the lopsidedness on the caramel candies. I just thought this apple was too shy, humble and cute-looking to not use it).

Our verdict on caramel candies:

We decided that the caramel candies are actually more involved to use than to make your own caramel sauce. With the homemade, you pour the ingredients into a pot (quick!) and then heat it without stirring until it's ready. It's very hands-off.

With the caramel candies, you need to unwrap them all, first of all. As noted, it didn't take that long. But that bag of candies only makes 5 candy apples. If you needed 10 candy apples, you'd double that unwrapping time. With the homemade caramel, you'd just increase your ingredient amounts.



Homemade Caramel vs. Store-Bought

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For the store-bought caramels you also need to stand there stirring the whole time they're melting. If you don't, they start to scorch in places. With the homemade, it heats without stirring. You need to be close by, but you can be doing other things like stabbing your apples with sticks.

Having said all that, there are reasons to choose the caramel candies. If you're only making 5 apples, it's not that big of a time difference really. Also, it saves you having to buy heavy cream and corn syrup, which you may not have. You do still need to buy sticks since those aren't included. Finally, you do not need a candy thermometer for this method. So that's a bonus if you don't own one.

We were pleased with the results from the caramel candies so if you go that route, you totally have our blessing.

#4 CARAMEL APPLE WRAPS

Caramel Apple Wraps are a product on the market that are specifically designed for making caramel apples. They're very convenient and simple to use. The result is satisfactory.

The kit makes 5 caramel apples. It includes popsicle sticks, which is a bonus because many grocery stores only carry these in the summer months. That saves you a trip to a craft store.

The kit also comes with 5 discs of caramel, separated by parchment paper. The discs will go on your apples (we'll show you how in a second) and the parchment gets used as the parchment on the baking sheet so that your apples don't stick to the pan. That's a bonus as well.



Homemade Caramel vs. Store-Bought

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How to use caramel apple wraps:

Preheat your oven to 200°F. Put the caramel wraps in the fridge for 1 minute before you start. This makes them firm up enough to peel easily off of the parchment. Then you peel off the parchment and lay it on the baking sheet. Put an apple on the parchment stem-side-up. Top it with the caramel disc.

Use your fingers to pull the caramel around the apple. I found it easiest to flip the apple over and pull the caramel up.

Flip the apple back over. Now it has a caramel coating.

Insert the stick in the top.

Repeat with remaining apples. Bake for 5 minutes. Note that there is an alternative microwave method that has you heat 1-2 apples at a time for 15-25 seconds. This seemed more annoying with all the in and out of the microwave. We preferred the oven method.

Homemade Caramel vs. Store-Bought

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Our verdict on caramel apple wraps:

They're a nice color and shiny. We never got great at making the wrap smooth around the apple and the baking didn't fix that really.

In terms of taste and texture. These tasted good. The caramel coating was a bit thicker than the other apples, which we didn't like. And the coating never really hardened as much as the others. It stayed a bit on the gooey side.

The upshot with these is that they're super-easy to use. In fact, I bought an extra packet after this experiment to have on hand for a rainy day project to do with the kids. I don't need any special ingredients or anything, other than the kit and apples. It's therefore great for that. But if I was doing a bunch of candy apples for a party, it would not be my method of choice. The result just isn't as good as the homemade or the caramel candies.



CONCLUSION

In general, we prefer the homemade caramel sauce, especially if making a larger batch of caramel apples (more than 5). Next, the caramel candies do a great job but only if you're planning to make 5 apples or less. If you're doing more, the time it takes to unwrap the candies would be super-annoying. The Caramel Apple Wraps are a nice convenience to have on hand for a rainy day treat but are not the best-tasting or best-looking option.



Types of Sticks to Use in Candy Apples

By Christine Pittman

So there I was at the grocery store buying supplies for a full day of candy-apple making. I was planning to test a bunch of the recipes for this book and test out some of the store-bought kits as well. The grocery store had everything I needed. Except popsicle sticks.

I asked one of the employees and he told me that they only carry them in the summer when people are making popsicles. Say what? I live in Florida. We make popsicles all year long! But whatever. No popsicle sticks to be found. I therefore had to get creative (or drive to the nearest craft store. Creativity won out).

Here are some ideas that I came up with.

Types of Sticks

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POPSICLE STICKS

First, if you get a [Candy Apple Kit](#) or [Caramel Apple Kit](#), these come with popsicle sticks. These are just your regular typical popsicle sticks. Like this.

You can also order [special candy apple sticks](#) online. These are long round dowels that are pointed at one end, to make the insertion into the apple easier, we suppose. But it's never hard to get the sticks in so it's not really that big of a deal.

Now, if your store doesn't have popsicle sticks and you're not using a kit and you didn't order special sticks online (and you don't want to make a special trip to the craft store) what can you use?



CHOPSTICKS

You can get the basic wooden ones that you get wrapped in paper at Chinese and Japanese restaurants. They don't sell these at my grocery store but they do give them away for free in the Seafood Department where they have some sushi that you can buy.

What they do sell are sets of 6 plastic chopsticks, like this:

These insert easily into the apples, are nice and long so you can go right in and still have a long handle and they're reusable. You can, in fact, have them in your silverware drawer to use as chopsticks and then pull some out for candy apples whenever the mood strikes.



Types of Sticks

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TREE BRANCHES

Head outside and survey the trees. To use a tree branch you need it to be thin enough to hold as a handle (and to easily cut off the tree!) but sturdy enough to support the weight of an apple.

We were a bit worried about food-safety when randomly choosing branches from trees. What if a tree branch was toxic or something. But since the branch goes into the middle of the core, it never touches the part of the apple that people eat. We've decided that it should be fine but you should be aware that this could be an issue.



If you don't want to scour the neighborhood for branches, you might already have some in your house. In my living room I have a vase with tons of tall decorative branches stuck in it. I snagged one of those and broke it into 3 pieces.

It works perfectly.

CONCLUSION

There you have it. Some alternatives to popsicle sticks. And I do want to say this. Even if you can get your hands on popsicle sticks, I really think the alternatives are more fantastic.



Apple Cider Bourbon Caramel Apples with Bacon

By Samantha Seeley

This candy apple has three of our favorite things: Apples, bacon and bourbon. Feel free to take a shot while making these.

There are so many options for candy apples. Why not add some bourbon and make a grown-up version that you can shamelessly enjoy?

I used boiled cider as the base of the caramel sauce. Have you ever had boiled cider? It's basically a thick syrup made from a single ingredient: Apple cider. I bet you're totally digging that one ingredient thing, right?

After you boil down the cider, you add in the normal makings of caramel sauce (butter, cream, sugar) and if you want a really grown up flavor for entertaining this fall, throw in a tablespoon of bourbon.

Bourbon Caramel Apples

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You can then use the sauce in a variety of recipes, including these grown up Apple Cider Bourbon Caramel Apples. Make them crazier by adding [spicy spiced pecans](#) and crispy bacon on top.

The flavors in this recipe are explosive and all mingle well together. Just remember to add the bourbon in last so the flavor really stays with those caramel apples.

Yield: 6 servings

Prep Time: 15 minutes

Cook Time: 30 minutes

Total Time: 45 minutes

Ingredients:

2 cups apple cider
1 cup light brown sugar
6 Tbsp. unsalted butter
1/2 tsp. salt
1 cup heavy cream
1 Tbsp. bourbon
6 apples, any variety
Cooked bacon, crumbled
Spiced pecans

1. In a medium sized saucepan, boil the apple cider on medium-high heat until you are left with about 1/2 of a cup.
2. Add the light brown sugar and stir until sugar has melted. Once the sugar has melted, add the butter and salt and let the butter melt.
3. Remove from heat and add in the heavy cream, it'll bubble. As it is bubbling, stir until the bubbles dissipate. Stir in the bourbon and transfer the caramel sauce into a small bowl, set aside in the fridge to cool.
4. Line a baking sheet with parchment paper and coat in cooking spray. Wash and remove the stem from the apples and push a stick in the top. Remove the caramel from the fridge and take the first apple by the stick and dip into the caramel sauce and rotate until the apple is fully coated with sauce.
5. Place dipped apple onto prepared pan and top with crispy bacon and/or spiced pecans. Repeat with remaining apples.

Candy Apples Around the World

By Amy Bowen

Caramel apples, toffee apples – whatever you call them, candy apples are a favorite snack anywhere you go.

Well, this totally makes my day. Candy apples are a favorite snack around the world. You might even call it the international language of snacking.

1. We call it a candy apple in the United States and Canada. The terms candy apple and caramel apple are often used interchangeably.
2. Thank William Kolb of Newark for creating the America's first candy apple in 1908. He was an enterprising candy maker, who displayed bright red candy apples in his store's window over Christmas. People wanted to buy the apples (which were for display purposes only), so he started making the apples for sale. The apples sold out every year.
3. A traditional candy apple has a hard sugar coating, with a cinnamon flavor.
4. On Coney Island, you can find jelly apples, which have a soft cherry-flavored coating.
5. National Candy/Caramel Apple Day is Halloween. As if we need another reason to celebrate.
6. Outside of North America, candy apples are usually called toffee apples.
7. Some people think candy apples originally came from Arabians, who candied fruits to preserve food.
8. Candy apples are sold by street vendors in China. They used to be popular in opium dens.
9. The English enjoy them as a traditional food on Guy Fawkes Day on Nov. 5. The national holiday celebrates the failed attempt by a Catholic group to bomb the Houses of Parliament in London in 1605. One of the would-be bombers was Guy Fawkes.
10. In Brazil, the apples are called *maçã-do-amor*. They are eaten at celebrations for John the Apostle.
11. In France, they are called *pommes d'amour*. The translation means "apples of love." Those bright red apples just got a lot more romantic to me!
12. The Chinese don't limit themselves to candy apples. They candy all kinds of small fruits, in a snack called *tanghulu*.

Candy Apples Around the World

Continued from previous page



13. Candy apples are popular during the holidays in Germany.
14. In Israel, the apples are sold by street vendors on the day before *Yom Ha'atzmaut*, the country's independence day.
15. The Japanese enjoy candy apples and other fruit at community celebrations.
16. In Australia, they swear by Granny Smith apples for their candy apples. The apple variety was discovered by an older woman nicknamed Granny.

Who knew this sweet treat was enjoyed in so many places and for so many celebratory purposes. It makes sense though. They're fun and festive, for sure!

Sources: [Fill Your Plate](#), [Real Simple](#), [Wikipedia](#)

Candy Apple Tips and Tricks

By Amy Bowen

Chilling, timing and caramel (lots of caramel) can make candy apples a breeze to make.

We love the end result of candy apples. But making them can be just as much fun. A few simple tips makes the process simple.

Make Delicious Candy Apples

1. Wash your apples. It removes a waxy film that makes apples look extra shiny in the store (ew, gross). Washing the apples helps the caramel stick better too. And let's be honest. The more caramel, the better.
2. Chill your apples to help the caramel or chocolate coatings stick. Give them at least 30 minutes in the refrigerator.
3. I'm a perfectionist when it comes to my caramel apples. I hate those puddles of caramel that harden around the tops. This tip prevents that. After dipping your apples, hold them upside down to let the excess caramel drip off. Place on parchment paper. Chill for 15 minutes.
4. Don't throw away that extra candy coating. Make our [delicious candy apple candy](#) on [page 13](#).
5. To get a nice chocolate drizzle on your apples, put melted chocolate in a zip top bag and cut a small hole in one bottom corner. Squeeze and drizzle to your heart's content.
6. You can roll your apple in candy or other toppings right away after dipping in caramel or candy coating.



Candy Apple Tips and Tricks

Continued from previous page

7. Insert the stick at least 3/4-inch into the stem side of the apple. It will support all that apple goodness. If your sticks are long, go ahead and stick them most of the way through the apple. Extra support is never a bad thing.
8. Candy apples are best if made the day you want to enjoy them. But they keep in the refrigerator for up to two days, if you can stop yourself from eating them!
9. Don't burn yourself. Prevent the candy coating from bubbling by adding 1/8 teaspoon of shortening just before you dip your apples.
10. Two other safety tips. Never add water when your candy syrup is 200°F or higher. And never pour the syrup down the drain. Splattering can occur and cause severe burns.
11. Clean up. Don't leave it a sticky mess. Soak everything in hot soapy water. For pans and utensils that have acquired a candy coating, fill the pan with water such that all candy is covered, add the utensils and boil. The mess will come right off.

Sources: [*Real Mom Kitchen*](#), [*The Yummy Life*](#), [*the kitchn*](#), [*Concord Foods*](#)

No More Brown Apples

By Amy Bowen

No one likes brown apples. Sure, sure it's perfectly natural, but it can kill an appetite. But dig in your pantry. You probably have an ingredient that can banish brown fruit forever.

Brown apples is not an issue for candy apples. The apples never get sliced and never get the chance to turn brown. So why are we telling you about this here? Because we have some recipes coming up that use sliced apples. One is for Caramel Apple Nachos and one is for Caramel Apple Slices. Oh, I bet you want to see those right now. Hold your horses! They're coming. First, here are our tips for preventing brown apples.

These tips are for slicing apples ahead of time to have in your fridge when you're ready for them. Most of the solutions will work to keep apples unbrown once drained and served as well. See the bonus tip at the bottom for that info.

Oh, and FYI, cut apples can stay fresh for up to a week if kept in one of these solutions.



Prevent Brown Apples

1. Mix 1 tablespoon of lemon juice into 1 cup of cold water. Keep your apples in the solution until ready to use.
2. Dissolve 1/2 teaspoon of salt into 1 quart of water.
3. Have a extra can of 7-Up? You can keep your apple slices in the soda to keep them from browning.
4. Fruit Fresh is citric acid powder that is marketed to prevent browning. Dissolve 1 teaspoon of it into 1 cup of water.

No More Brown Apples

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5. Honey water works too. Mix 2 tablespoons of honey with 1 cup of water.
6. You can use a chewable vitamin C tablet. Add the vitamin tablet to 1 cup water.
7. Soak the apples in a combination 1/2 cup apple cider and 1/4 cup lemon juice.
8. Use pineapple juice. You can also add 1 tablespoon of lemon juice to 1 cup of pineapple juice.
9. Soak them in carbonated water.
10. Or there's water. Old-fashioned plain water. Seriously. Prevent sliced apples from browning by keeping them in cold water. Drain when ready to use.

Bonus tip: If you are entertaining and want perfect apples, go ahead and use any of these tips, except for numbers 9 and 10. Keep your sliced apples in the mixtures for a few minutes. Remove and put in a Ziploc bag until you're ready to plate.



Ooey Gooney Caramel Apple Nachos

By Jenn Dempsey

Sliced apples and a homemade caramel sauce make a delicious version of nachos. Caramel Apple Nachos. We dare you to resist that!

Is there anything better than apples dipped in caramel? How about apples dripping with drizzled caramel? Oh man!

I couldn't resist putting a spin on caramel apples with these yummy Caramel Apple Nachos. They make a great after-school snack for the kiddos or a plate to pass at any fall gathering.

Layers of sliced apples are topped with easy, creamy homemade caramel sauce and sprinkled with chopped nuts. Any topping is fair game so go ahead and sprinkle with chopped chocolate, peanut butter chips or even M&M's.

Nothing, and I mean nothing, beats a homemade caramel sauce. The ingredients are simple and the sauce comes together in no time. But wow is it ever the most decadent, thick and creamy caramel you've ever tasted. It's so good you'll eat it with a spoon. Promise.

Caramel Apple Nachos

Continued from previous page

You'll only need about 1/2 cup to drizzle over the apples, so go ahead and serve some on the side for any caramel apple dunkers who find that a drizzle is never enough.

Yield: 4-6 servings

Prep Time: 10 minutes

Total Time: 10 minutes

Ingredients:

CARAMEL SAUCE (MAKES 1 CUP)*

1/2 cup (1 stick) unsalted butter
1 cup packed light brown sugar
1/2 cup heavy whipping cream
1/4 tsp. pure vanilla extract
1/2 tsp. fleur de sel or coarse salt (optional)

NACHOS

1 1/2 lbs. firm apples, any variety
1/2 of a lemon, juiced
1/2 cup homemade caramel sauce
1/4 cup chopped unsalted dry roasted peanuts

Caramel sauce

1. Melt butter in a medium saucepan over medium heat. Add in brown sugar and stir until dissolved. Whisk in cream and bring mixture to a boil. Reduce sauce to a simmer and cook for about 5 minutes stirring frequently until sauce is smooth and creamy.
2. Remove from heat and stir in vanilla extract. Allow sauce to cool slightly before transferring to a jar or small bowl. Sauce will thicken as it cools.
3. For salted caramel, stir in salt when caramel is removed from heat. Once cool, cover and store in the refrigerator until ready to use.
4. To reheat, place caramel sauce in a microwave-safe bowl and heat for 20-30 seconds at a time, stirring in between, until creamy. Drizzle over any dessert.

Nachos

5. Core and slice apples about 1/2-inch thick. Lightly toss apples in lemon juice to prevent browning.
6. Arrange a single layer of sliced apples on a 10-inch serving dish. Drizzle with a third of the caramel sauce and sprinkle with a third of the chopped nuts. Repeat layer twice. Serve immediately.

**Short on time? Use a good quality store bought caramel sauce and you can whip these nachos up in a snap.*



Caramel Apple Slices

By Christine Pittman

Easier to eat but just as tasty, Caramel Apple Slices are the way to go for your next grown-ups-only shindig.

Sometimes the idea of eating an entire caramel apple is just too much. Certainly, if you want to serve them at a gathering with a lot of grown ups, many won't take them because of the mess and the time commitment involved to eat them. The simple solution is to make caramel apple slices instead.

Just cut up an apple into slices, toss the slices with lemon juice, insert sticks and submerge in caramel sauce. Then put them on a greased sheet of parchment. For these ones I then melted chocolate in a zip-top bag, cut a bottom corner off the bag and drizzled onto the slices. It was really easy and they turned out pretty, if I do say so myself.

Caramel Apple Slices

Continued from previous page

Yield: 16 servings

Prep Time: 15 minutes

Cook Time: 20 minutes

Total Time: 35 minutes

Ingredients:

1 cup heavy cream, divided
3/4 cup dark corn syrup
1/2 cup unsalted butter, cut
into pieces
1 cup sugar
1 tsp. vanilla
baking spray
2 Granny Smith apples
2 Tbsp. lemon juice
1/4 cup semi-sweet
chocolate

Special Equipment:

candy thermometer
parchment paper
candy apple sticks
ziptop bag

1. In a heavy-bottomed sauce pan mix together 3/4 cups of the heavy cream, the corn syrup, butter, sugar and vanilla. Attach a candy thermometer to the pan and make sure the tip is in the syrup but not touching the bottom or side of the pan. Heat on high over high heat until it reaches between 244–248°F. At that point, use a spoon to carefully move away some of the light froth on top to see the color of the syrup below. If it's a dark enough caramel color for you, like peanut butter is ideal, remove it from the heat. If not, let it heat a bit longer until that color is reached. Remove from heat. Carefully add the remaining 1/4 cup cream and the vanilla. Swirl gently to combine.
2. While the caramel is cooking, put parchment paper on a cooking sheet. Spray it with baking spray. Wash and dry the apples. Core the apples and cut each into 8 slices. Toss them with the lemon juice. Pat dry. Put a stick into each apple slice.
3. Wait for the caramel to stop bubbling. Then hold an apple slice by the stick and scoop sauce up with it. You may need to tilt your pan to make the sauce deep enough to coat the apple slice. It's not going to really stick to the bottom of the slice but will adhere to the top if you scoop lots. Place the apple slice stick up on the prepared baking sheet (at this point you can sprinkle your apple with hard toppings like nuts and sprinkles, if desired). Repeat with remaining apple slices. If you don't use all the sauce, it can be refrigerated and then reheated gently to coat more apple slices another time.
4. Measure the chocolate chips into a ziptop bag and gather them all together at one of the bottom corners. Put the bag into a microwave-safe bowl and microwave on high for 20 seconds. Use your fingers to mix them around a bit and then microwave for 20 seconds more. Use your fingers to smoosh them a bit. Continue to heat and smoosh until most of the chips are completely melted but some are still hard. At that point, do not heat it any more just smoosh around until all the chips have melted. Cut a tiny bit off of the bottom corner that the melted chocolate is closest to. Squeeze bag to drizzle chocolate onto apple slices.

German Chocolate Candy Apples

By Maria Siriano

You'll win the Best Halloween Dessert prize with this German Chocolate Candy Apple. No hands down. Except if you eat them all before the competition begins...

Okay, it's time to step up your candy apple game. The best way to do it? Duh... add chocolate! We got inspired by German Chocolate Cake and slapped some toasted coconut and pecans on the outside of our chocolate-covered caramel apples. But you can feel free to experiment with your own toppings (raid the Halloween candy aisle, stat!).

With these candy apples, we're going to be total pros and make our own buttery caramel and even temper some real dark chocolate. Don't worry; with your trusty [candy thermometer](#) by your side, you'll have these babies ready in no time (And if you suck at tempering, we've got a quick-fix cheat for you!). Look at you, with your fancy-schmancy candy apples!



German Chocolate Candy Apples

Continued from previous page

Yield: 6 servings

Prep Time: 80 minutes

Cook Time: 10 minutes

Total Time: 90 minutes

Ingredients:

6 apples, at room temperature

1 1/2 cups granulated sugar

1/4 cup light corn syrup

1/2 cup heavy cream

4 Tbsp. unsalted butter, cubed

1/2 cup sweetened flaked coconut

1/2 cup finely chopped pecans

1 lb. 50-70% cacao chocolate, finely chopped

1/2 lb. 50-70% cacao chocolate, in a large solid chunk

1 tsp. vegetable oil (optional)

Special Equipment:

an accurate candy thermometer

6 lollipop/popsicle sticks

1. If you are using store-bought apples, place the apples in boiling water for 20 seconds to remove the waxy coating, then dry them thoroughly. (Freshly picked apples can be rinsed in tepid water and dried thoroughly.)
2. Remove the stems from each apple and insert a lollipop or popsicle stick through each apple core by about 1 1/2 inches. Line a baking sheet with parchment paper and spray the parchment paper with cooking spray.
3. Combine sugar and corn syrup in a medium saucepan and place over medium-high heat. Allow the sugar to melt, swirling the pan occasionally so the sugar doesn't burn on the bottom. Use a wet pastry brush to brush off any sugar crystals that accumulate on the sides of the pan.
4. Once the sugar has melted, is deep amber in color, and registers 350°F on a candy thermometer, turn the heat to low. Whisk in the heavy cream until the mixture stops sputtering and becomes smooth again.
5. Remove the pan from the heat and whisk in the butter until it has melted and fully incorporated. Transfer the caramel to a small microwave-safe bowl and let cool for about 2 minutes.
6. Dip each apple into the caramel, rolling the apple to cover the entire surface. Shake off as much excess caramel as you can, then place onto the greased parchment paper. If the caramel is not thick enough, let it cool a little bit longer. If the caramel starts to become too thick, reheat it in 10 second intervals in the microwave until it is a good consistency.
7. Once all the apples have been coated, place the baking sheet in the refrigerator so the caramel can set up, at least 30 minutes. Use a sharp knife to trim any caramel that has pooled around the bottom of the apples, then pop them back in the refrigerator.

German Chocolate Candy Apples

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8. Preheat your oven to 325°F. Spread coconut flakes and pecans on the same baking sheet and toast for 10-12 minutes, stirring occasionally, until the coconut has browned and the pecans are fragrant. Cool on a wire rack, then toss the coconut and pecans together on the baking sheet.
9. Bring a pot of water to a simmer over low heat. Place the chopped chocolate into a large, clean, dry, heatproof bowl and set it over the simmering water. Melt the chocolate slowly, stirring occasionally, until it has all melted and reaches a temperature of 115°-120°F.
10. Remove the melted chocolate from the heat and place the bowl on a towel, but keep that water simmering on the stove.
11. Drop your large chunk of chocolate into the melted chocolate and stir constantly with a rubber spatula, scraping the block of chocolate so that it melts. Stir until the temperature of the melted chocolate reaches 80°-83°F.
12. Place the bowl back over the simmering water and slowly bring the temperature up to 88°-91°F. Don't let it go above 91°F or you'll have to start over! Once it reaches that temperature range, remove it from the heat and stir it really well. If there is still a hunk of unmelted chocolate, take it out. Your chocolate should now be tempered! Test it out by dipping a knife into the chocolate and placing the knife in the refrigerator for a few minutes. If the chocolate is hard and shiny, you're golden. If not, you might have to try again. (Cheat: If you don't feel like doing all of that again but your chocolate isn't properly tempered, add about 1 teaspoon of vegetable oil to the chocolate and stir it in really well.)
13. Line a baking sheet with clean parchment paper. Remove your caramel apples from the refrigerator and dip them into your tempered chocolate, rolling the apples to coat them thoroughly. Sprinkle the coconut-pecan mixture onto the sides and bottom of each apple while the chocolate is still wet. Place on the parchment-lined baking sheet. If your chocolate gets too thick, place it back over the simmering water and heat it up again, being careful not to let the temperature exceed 91°F. Once all the apples have been coated in chocolate and sprinkled with the coconut-pecan mixture, place the baking sheet into the refrigerator until you're ready to serve your apples. They're best served on the day you made them but will be o.k. the next day too.



8 Candy Bar Toppings for Candy Apples

By Meghan Bassett

Take inspiration from your favorite candy bar and splash your apples in chocolates, nuts, cookies and cereals.

Fall has arrived and that means we're in the middle of my favorite season: Candy apple season. Every year, my family would go to the apple orchard to pick fresh apples that my mom would later turn into candy apples at home.

I'm still a child at heart. I want to trash up my caramel and candy apples with all sorts of chocolate, nuts and other toppings! You too can make your candy apples taste like your favorite candy bar.

Simply choose your favorite type of apple (I'm always partial to Granny Smith apples), insert a wooden candy apple stick into the core and get creative with the toppings. You're on your way to candy apple perfection. Guaranteed.

Candy Bar Apples

Continued from previous page

1. SNICKERS

What You'll Need:

- + Caramel, for dipping (you can either melt caramel candies as discussed earlier or make it from scratch)
- + Chopped peanuts
- + Melted milk chocolate

How-to:

Dip the apples in the caramel, and then roll the dipped apples in chopped peanuts. Set the dipped apples on parchment-lined baking sheets coated with cooking spray and drizzle with melted milk chocolate. Allow to rest until cool.

2. MOUNDS/ALMOND JOY

What You'll Need:

- + Melted dark or milk chocolate, for dipping
- + Sweetened shredded coconut
- + Chopped toasted almonds (optional)

How-to:

Dip the apples in the melted chocolate, and then roll the dipped apples in the shredded coconut. If you're making the Almond Joy version, simply add the chopped almonds to the shredded coconut before rolling the dipped apples in the coconut/almond mixture. Set the dipped apples on parchment-lined baking sheets to harden.



Candy Bar Apples

Continued from previous page

3. BUTTERFINGER

What You'll Need:

- + Melted milk chocolate, for dipping
- + Melted peanut butter, for dipping
- + Corn Flakes

Note: You can use peanut butter melting chips or melt 1 1/2 cups creamy peanut butter with 1 tablespoon of shortening in the microwave for 30 second increments, until smooth.

How-to:

Dip the apples in the milk chocolate and set on parchment-lined baking sheets until the chocolate has cooled. Then dip the chocolate covered apples in the melted peanut butter and roll in corn flakes. Set them back on freshly lined baking sheets to cool.

4. MILKY WAY

What You'll Need:

- + Caramel, for dipping
- + Melted milk or dark chocolate

How-to:

Dip the apples in the caramel and set the dipped apples on a parchment-lined baking sheet coated with cooking spray. Drizzle generously with melted milk or dark chocolate.



Candy Bar Apples

Continued from previous page

5. KRACKEL

What You'll Need:

- + Melted milk chocolate, for dipping
- + Rice Krispies

How-to:

Dip the apples in the melted milk chocolate and then roll the dipped apples in Rice Krispies. Set the dipped apples on parchment-lined baking sheets to harden.

6. HEATH

What You'll Need:

- + Melted milk chocolate, for dipping
- + Toffee bits (or chop up a larger piece of plain toffee, depending on what you can find at the store)

How-to:

Dip the apples in the melted milk chocolate and then roll the dipped apples in the toffee bits. Set the dipped apples on parchment-lined baking sheets to harden.

7. HERSHEY'S COOKIES AND CRÈME

What You'll Need:

- + Melted white chocolate, for dipping
- + Crushed Oreos

How-to:

Dip the apples in the melted milk chocolate and then roll the dipped apples in the crushed Oreo pieces. Set the dipped apples on parchment-lined baking sheets to harden.



Candy Bar Apples

Continued from previous page

8. PAY DAY

What You'll Need:

- + Caramel, for dipping
- + Chopped peanuts

How-to:

Dip the apples in the caramel, and then roll the dipped apples in chopped peanuts. Set the dipped apples on parchment-lined baking sheets, coated with cooking spray, to harden.



101 Candy Apple Treats

By Susannah Brinkley

We rounded up more than 101 ways to enjoy candy and caramel apples, from quick toppings to gourmet presentation. There's even a few cocktails to sip while you dip.

I didn't try my first candy apple until I was in college, but not for lack of trying. I remember childhood trips to the state fair and begging my parents for one of the caramel-enrobed orbs hanging with the pastel puffs of cotton candy. "You'll break your teeth," they told me, and bought me cotton candy instead.

Candy apples: My forbidden fruit. The first one I ever tried was smothered in sticky caramel and drizzled with chocolate, and it was divine. I'm hooked now. And I still have all my teeth.

Follow our basic method on page 7 when making candy apples. And here are more than 101 ways to enjoy your candy apples:

101 Candy Apple Treats

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Toppings for days

1. [Kosher salt](#)
2. Sea salt
3. [Sprinkles](#)
4. [Cinnamon sugar](#)
5. Pretzels
6. [Chocolate-covered pretzels](#)
7. [Oreo cookie crumbs](#)
8. [Potato chips](#)
9. Crushed saltines
10. [Shredded coconut](#)

A little nutty

11. Peanuts
12. [Pecans](#)
13. Almonds
14. [Walnuts](#)
15. [Cashews](#)
16. Pistachios
17. Pumpkin seeds

Candy crush

18. Chocolate chips
19. Peanut butter chips
20. [Candy Corn](#)
21. Chopped candy bars
22. [Peanut butter cups](#)
23. Mini M&M's
24. Toffee pieces
25. Red hots
26. [Cotton candy](#)

Crazy for caramel

27. [Traditional Caramel Apples](#)
28. [Vanilla Bourbon Candy Apples](#)
29. [Cinnamon Buttermilk Caramel](#)

Drizzles & Dips

30. Dark chocolate
31. Milk chocolate
32. [White chocolate](#)
33. [Peanut butter](#)
34. Butterscotch
35. [Dulce de Leche](#)

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37. [Salted caramel and buttered popcorn](#)
38. [Triple chocolate](#)
39. [Dark chocolate + sea salt](#)
40. [Bourbon caramel + pecans](#)
41. [Salted Turtles: Milk chocolate + pecans](#)
42. [S'mores: Marshmallows + graham cracker crumbs](#)
43. [Chocolate on chocolate](#)

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- 45. [Caramel Apple Pops](#)
- 46. [Caramel Apple Kebabs](#)
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- 49. [Caramel Green Apple Chips](#)
- 50. [Homemade Caramel Apple Dip](#)
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- 53. [Vegan Caramel Apple Dipping Sauce](#)
- 54. [Caramel Apple Puppy Chow](#)
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- 64. [Cinnamon Candy Apple Cocktails](#)
- 65. [Caramel Apple Cider](#)
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- 68. [Snow White's "Poisoned" Toffee Apple](#)
- 69. [Bloody Candy Apples](#)
- 70. [Cinnamon Caramel Apple Pumpkins](#)
- 71. [Spiderweb Caramel Chocolate Apples](#)
- 72. [Vampire Candy Apples](#)
- 73. [Spooky Black Caramel Apples](#)
- 74. [Witchy Caramel Apples](#)

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Contributors

Many thanks to our writers for this edition of The Cookful.



Amy Bowen, editor

Amy admits that she had no clue how to cook until she became the food reporter for a daily newspaper in Minnesota. At 25, she even struggled with figuring out boxed mac and cheese. These days, Amy is a much better cook, thanks to interviewing cooks and chefs for more than 10 years. She even makes four cheese macaroni and cheese with bacon, no boxed mac in sight. Amy is also on the editorial team at The Cookful and is the primary editor for this ebook.



Christine Pittman, editor

» cookthestory.com

Christine is the Founder and Senior Editor of The Cookful. She also blogs at COOKtheSTORY where she specializes in easy healthy homemade recipes. Healthiness aside, she has been known to shred cheese onto a dinner plate, microwave it for 30 seconds, and then eat the messy goop with a spoon.



Meghan Bassett

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Food addict turned food blogger with a love for cooking uncomplicated, gourmet recipes. I love creating food that is straightforward, relatable and will blow your friends and family away. I am the author of the food blog [Cake 'n Knife](http://Cake'nKnife.com), where you'll find that fresh ingredients + unique flavors + love = gourmet food, every single time.



Susannah Brinkley

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Susannah blogs at [Feast + West](http://Feast+West.com) where she specializes in cocktails and easy entertaining recipes. She can (and often does) eat a whole jar of olives in one sitting, sans cocktail. A graphic designer, Susannah also blogs about design for bloggers at [Garnishing Co.](http://GarnishingCo.com) And she designed this e-book.

Contributors

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Jenn Dempsey

» motherthyme.com

Jenn is a busy mama of 5-year-old twins and the creator of the food blog [Mother Thyme](http://MotherThyme.com), where she shares easy family-friendly recipes that combine fresh ingredients with common items already on hand. This pasta-loving mama has a weakness for simple garlic spaghetti loaded with a ton of freshly grated cheese and admits to putting herself in time out with a box of Twinkies #dontjudge.



Samantha Seeley

» sweet-remedy.com

Samantha blogs at [Sweet Remedy](http://SweetRemedy.com) where she focuses on alternative baking with a penchant for whole grain, vegan, gluten free and dairy-free recipes. She started baking years ago for farmers' markets and hasn't stopped since! Samantha's favorite season is fall where she delights in picking apples, pears and pumpkins until the first snow sighting.



Maria Siriano

» siftandwhisk.com

Somewhere among the towers of batter-smeared mixing bowls, you'll find a flour-covered Maria making unique seasonal desserts for her blog, [Sift & Whisk](http://Sift&Whisk.com). Although she never quite got the hang of the clean-as-you-go technique, she has still managed to elevate her baking skills far beyond "add oil, water, and eggs." She makes a killer pie, if she does say so herself.

About The Cookful

Do you love to geek-out over food and cooking? Then The Cookful is where you need to be.

We cook and write about one topic at a time, diving in deep to help you cook (and eat!) better than ever. Each topic comes with How-To's, innovative recipes, and a bunch of interesting tidbits so that you can learn all about it. Some topics we've covered are Margaritas, Quick Soups and Popcorn. Head over to [The Cookful](#) to find out what our next topic is and then get ready to go off the deep end with us.



THE COOKFUL