



Apples Dipped in Toffee and Chocolate

Make these Apples dipped in Toffee and Chocolate to surprise your guests, or of course to enjoy them yourself! The recipe is very easy to make and they look great too! A simple but delicious treat that is also somewhat healthy.

Boodschappenlijstje



FunCakes Chocolate Melts White 350 g

F30115
€13.99



FunCakes Chocolate Melts Dark 350 g

F30105
€15.45



FunCakes Deco Melts - Toffee Flavour-
250g

F25310
€4.59



FunCakes Nonpareils Bronze 80 g

F51595
€2.79



FunCakes Nonpareils Gold 80 g

F51985
€2.79



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.79



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85

Ingredients

- 500 g FunCakes Deco Melts - Toffee Flavour
- 500 g FunCakes Chocolate Melts White
- 125 g FunCakes Chocolate Melts Dark
- FunCakes Muskets seed Bronze
- FunCakes Musket seed Gold
- Red and green apples

Supplies

- FunCakes piping bags 41 cm
- FunCakes Cake Ribbon Gold 15 mm
- Wilton baking paper Roll
- Thick wooden BBQ skewers

Step 1: Wash the apples thoroughly!

Wash the apples thoroughly and then dry them well. Remove the stems from the apples and insert a wooden BBQ skewer into the apples. Then put some of the two colours of musket seed in a container with a wide opening. So that the bottoms of the apples fit snugly into the container.

Step 2: Heat the FunCakes Chocolate Melts and the FunCakes Deco Melts

Heat the 500 g FunCakes Chocolate Melts White and the 500 g FunCakes Deco Melts Toffee Flavour according to instructions on the packaging and dip the apples in the melted melts. Then place the apples on a baking tray lined with baking paper and put them in the fridge for 15 minutes to allow the Melts to harden.

After this, dip the apples in the melts again. Let them drain well and dip the bottoms of the apples in the musket seeds. Put them back on the baking sheet and put back in the fridge for 15 minutes.

Step 3: Decorate the apples with a drizzle of FunCakes Chocolate Melts Pure

Heat 125 g FunCakes Chocolate Melts Pure according to the instructions on the package and place in a piping bag. Cut off a tip and drizzle this over some of the apples. Let this set in the fridge again.

Tie a ribbon around the wooden sticks and store the apples outside the fridge.

This recipe was made possible by FunCakes