



[Candy Apple Pumpkins](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 20 Minutes

Cook Time: 2 Minutes

Total Time: 30 Minutes

Ingredients:

- 6 Small Apples (any kind will work)
- 1½ cups Sugar
- ¼ cup Light Corn Syrup
- ½ cup Water
- 3 drops Orange Food Coloring
- 4oz Black Fondant

Directions:

- Wash and dry your apples.
- Place a wooden caramel apple stick into the top of each apple; set aside.
- Line a baking sheet with parchment paper.
- In a heavy bottom sauce pan, combine sugar, corn syrup, water, and about three drops of orange food coloring.
- Bring mixture to a boil on medium-high heat, stirring constantly, until the temperature reaches 300°F on a candy thermometer.
- Holding onto the end of your stick, carefully dunk the apple and twirl your stick until the apple is completely coated in the orange candy. (If your saucepan is too shallow to dip, carefully pour the candy mixture into another bowl – use extreme caution as the melted candy mixture is super hot.)
- Let the excess candy drip off back into the pan.

- Place the candy coated apple onto the parchment paper lined baking pan.
 - Repeat for all apples.
 - Roll out black fondant onto a piece of parchment paper.
 - Use a knife to cut out small pieces of fondant shaped as jack-o-lantern eyes and mouth for the pumpkin faces.
 - Carefully press your fondant face pieces onto the candy apples to form the look of a jack-o-lantern.
 - Cut and tie a 12" piece of curly ribbon around the top of your pumpkin apples. (optional)
 - Slice your Apple before you eat it as the candy will be hard to bite into.
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- Makes 6 Candy Apple Pumpkins