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Vegan Magazine

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SEASONAL
» Fall Recipes «

FEELING SPOOKY!
VEGAN HALLOWEEN
RECIPES

MUST EATS IN MALTA - THE VEGAN TREATS YOU DON'T WANT TO MISS



Deliciously Dark Halloween Apples

By Amanda Logan

Made with charcoal, these Deliciously Dark Halloween Apples are simple to make and ready to cast a sweet spell on All Hallow's Eve.



Amanda Logan —

Amanda is a published cookbook author, recipe developer and food photographer at mygoodnesskitchen.com. Her aim is to create vegan recipes that will appeal to both vegans and omnivores; recipes that will simply be delicious and winners in any household.

Visit their website: mygoodnesskitchen.com

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INGREDIENTS

- 8 Granny Smith Apples washed with a wet cloth and dried thoroughly
- 2 cups 440 grams raw caster sugar
- 125 ml boiling water
- 1 teaspoon white vinegar
- ¼ teaspoon cream of tartar
- 1 teaspoon food grade activated charcoal powder (from health food stores)

YOU WILL NEED:

- 8 sticks to serve
- a candy thermometer
- a wet pastry brush

INSTRUCTIONS

1. Line a baking tray with greaseproof paper.
2. Insert a stick in to each apple at the top (the part that was attached to the tree).
3. Place all the ingredients in a medium sized, heavy based saucepan and put over low to medium heat.
4. While stirring, bring the toffee slowly to a boil allowing the sugar to melt completely.
5. When the toffee comes to boil, stop stirring and allow the mixture to bubble away until it reaches 150 degrees C (cracking point). This can take anywhere from 10 to 20 minutes. Use the wet pastry brush to wipe away any crystallization from the sides of the pan. If you don't have a candy thermometer, drop a small dollop of toffee in a cup of cold water. If the toffee is ready, it will harden and need to crack to be broken. Remove the thermometer for the next step.
6. When the toffee is ready, turn the heat to low and very carefully tip the pot on an angle. Holding the apple by the stick, gently swirl the apple in the toffee. When it is coated, hold it above the toffee to drip before placing it back on the lined tray to harden.
7. Repeat with the remaining apples.
8. Leave the apples for around ten minutes to completely set before placing in cellophane bags or simply serve.