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Toll Free 1-800-456-5621 · Web Address www.victorproducts.com
Manufacturers of Fountain Syrups, Sundae Fruits and Toppings, Flavoring Extracts and Food Specialties.
Distributors of Concession Equipment and Supplies · Restaurant Equipment, Layout and Design

The Secret to Making the Best Candy Apples!!

1. Always buy the best graded apples. Graded apples will be uniform in size and will look very appetizing on display. Allow the apples to come to room temperature before beginning the process.
2. Wipe the apples dry, **DO NOT WASH THE APPLE!** Stick the skewer in the opposite end of the stem.
3. The instructions for how to cook the candy is on each bag of Candy Apple Magic. Each bag of Candy Apple Magic calls for 1 pint of water to be combined with 5 lbs of granulated sugar and the entire bag of Candy Apple Magic.
 - It is very important that the Apple Magic and sugar are submerged in the water before the boiling starts, this prevents the candy from graining and turning back to sugar.
 - Turn the heat on your cooker to 300 degrees Fahrenheit, make sure you have a good candy thermometer nearby to monitor your temperature. Do not stir the mixture once boiling starts. It is important to get that candy up to 300 degrees, the higher the temperature the candy is cooked to, the more moisture is pulled out of the candy. This results in a crispier coating, and will allow the apple to hold up longer with that coating on it.
 - Once 300 Degrees is reached, turn the heat off and start dipping the apples. Spin the apples in the pot to remove excess candy and then place them skewers up on a greased or lined pan to cool
4. Each bag of Candy Apple Magic can coat approximately 70-100 apples. This can vary by the size of the apples.
5. Victor's Candy Apple Magic is available in Classic Red (cherry), Blue (blue raspberry), Green (lime), Purple (grape), Pink (strawberry), and hard caramel.
6. Be sure to get all of your supplies from Victor Products including the sticks, the cellophane, the twist ties and even pan liners.