Mind-blowing, chocolate-covered apples

Do you love Halloween? Do you love playing games such as apple bobbing? Arguably one of the best parts of Halloween is getting the chance to devour chocolate-covered apples. Follow this recipe to make the delicious, tangy tasty treats.

**You will need:**

Ingredients

* 6 juicy, golden delicious apples;
* 200g smooth, milk chocolate (Dairy Milk is best);
* 25g mind-blowing popping candy.

Equipment

* A kettle
* One medium-sized pan
* A glass bowl
* A wooden spoon
* 6 wooden lollipop sticks

Method

1. Firstly, wash your hands.
2. Next, gather all of your ingredients and equipment and lay them out onto a clean surface.
3. Using boiling water from the kettle, pour it into the pan and turn the heat on low.
4. Break the chocolate up into pieces and put them in the glass bowl.
5. Carefully, place the glass bowl into the pan. After a few seconds, the chocolate will begin to melt (keep stirring using the wooden spoon).
6. Whilst the chocolate is melting, stick the lollipop sticks into the top of the apples (one stick per apple).
7. Once the chocolate has thoroughly melted, dunk the apple into the chocolate (hold it by the stick) so that there is a smooth, even layer all over.
8. Immediately after that, dip roughly 1/4 of your chocolate-covered apple into the popping candy.
9. Without dripping it everywhere, put the apple onto a clean plate and repeat steps 6-8 until all apples are done.
10. Once they are all covered, place the plate in the fridge for 30 minutes - to set the chocolate.
11. After it has set, you can take them out of the fridge and enjoy!