



welcomes you to

Crafting Candy Apples with Isomelts

with Pastry Chef Katie Rosenhouse

Candy Apples

Yield: 1 dozen

Ingredients:

12 popsicle sticks

1 dozen small apples, stemmed

2 (7-oz.) bags Isomelts (red, green or other colors as desired)

Extracts or flavorings, as desired

Sprinkles or candies, as desired

Procedure:

1. Insert popsicle sticks into apples and place onto a parchment-lined rimmed baking sheet.
2. Heat Isomelts in the microwave or on the stovetop according to package directions.
3. Carefully dip apples into melted Isomelts to coat.
4. Immediately press into any toppings, as desired.
5. Place back onto the lined baking sheet and set aside to cool completely.

Stay in touch! Follow us on IG [@learnitwithmichaels](#) and tag #makeitwithmichaels with a photo of what you made in class!