

How to make... poison apples

Suitable for all ages with adult supervision

You will need:

- Apples
- Lolly sticks or bamboo skewers
- Chocolate (roughly 30g per apple)
- Food colouring (optional)
- Sprinkles (optional)
- Heatproof bowl
- Spoon or spatula
- Microwave or a saucepan
- Cupcake cases or greaseproof paper



If you enjoyed Little Snow White, why not make your own poison apples? This is a fun activity for all the family and you end up with a great snack at the end. If you want to make coloured poison apples you will need to use white chocolate so that the food colouring will show up.

Instructions for sprinkle covered poison apples:

Step 1:

Remove the stalk from your apple.



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Step 2:

Push lolly sticks or bamboo skewers through the apple in place of the stalk.



Step 3:

Break your chocolate into pieces and put in a heatproof bowl. Microwave for 30 seconds. Remove from the microwave and stir.

If you still have chunks of unmelted chocolate, put back in the microwave and heat for a little longer. Make sure you only heat it for a short periods of time so that you don't burn the chocolate.



Or:

Put your chocolate into a heatproof bowl. Bring a pan of water to the boil and turn the heat down to a gentle simmer. Put your bowl over the saucepan, making sure that the bottom of the bowl doesn't touch the water.

Gently stir the chocolate while it melts. Remove from the heat once your chocolate has melted.



Step 4:

Dip your apples into your chocolate. Tip the bowl and roll the apples into the chocolate to coat the sides.



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Step 5:

Pick up your apples and using a spoon or spatula, pick up the excess chocolate and spread it over the bottom of the apple so that it is completely covered.



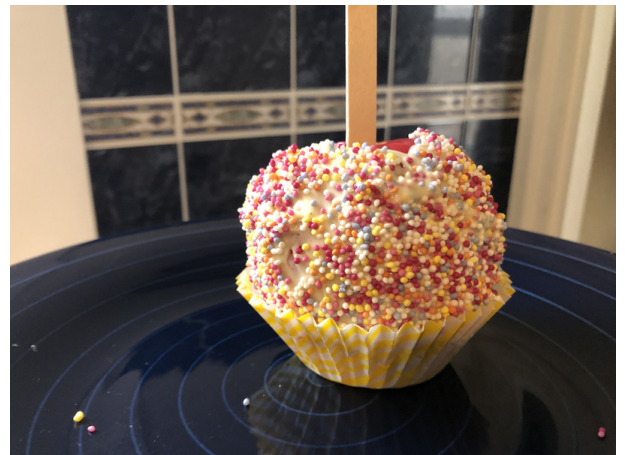
Step 6:

Add lots of sprinkles to a separate bowl. Dip your apple into the sprinkles, tipping your bowl and rolling the apple into the sprinkles. Pick up some of the excess and sprinkle them over the bottom of the apple so that it is completely covered.



Step 7:

Put your apple into a cupcake case or onto a piece of greaseproof paper and leave it a little while for the chocolate to cool and set.



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Instructions for coloured poison apples:

Follow Steps 1 - 3 as above with white chocolate.

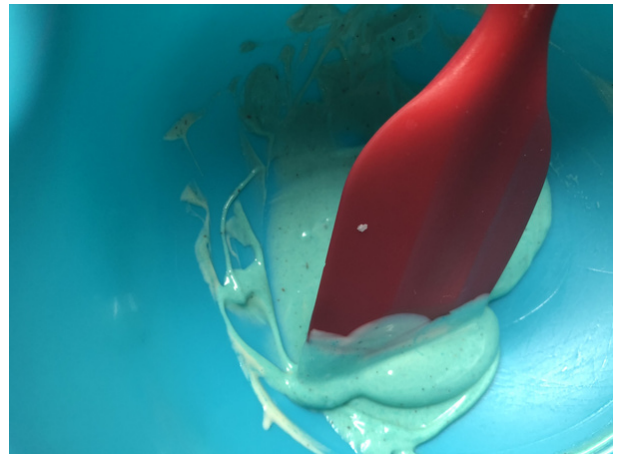
Step 4:

Add a drop of your food colouring to the melted white chocolate.



Step 5:

Give it all a good stir to mix the in the colouring.



Step 6:

Dip your apple into your coloured chocolate. Tip the bowl and roll the apple into the chocolate to coat the sides. Pick up your apple and using a spoon or spatula, pick up the excess chocolate and spread it over the bottom of the apple so that it is completely covered.



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Step 7:

Put your apple onto a cupcake case or a piece of greaseproof paper and leave it somewhere safe for the chocolate to cool and set.



Have fun and experiment with different colours and toppings.

You could always try drawing pictures or shapes on the apple with the chocolate.

We found that one apple needed around 30g of chocolate.

