

Savage Bros

This recipe features our most popular cooker-mixer, FireMixer-14 (FM-14) equipment.

The FireMixer-14 is a high-precision and automatic tabletop confectionery cooker-mixer. As Savage Bros developed this product with the artisan confectioners and entrepreneurs in mind, the FireMixer-14 has built-in features that make it fast and easy to operate, monitor, and control production.

INGREDIENTS

6.6 lbs Sugar
1 lb Corn Syrup
0.30 oz Cream of Tartar
0.30 gallon Water
2 oz Red Coloring
1 oz Raspberry Flavoring



Hard Candy Apple



DIRECTIONS

1. Add sugar, corn syrup, cream of tartar, water, and food coloring to kettle.
2. Start the heat by pressing the "Red Play Button".
3. Set the product temperature to 300° Fahrenheit.
4. Set the kettle temperature to High Heat Mode or 400° Fahrenheit.
5. Turn on the agitator but once boiling turn agitator off. Cover for 3 minutes to melt down any residual sugars.
6. When product reaches 300° Fahrenheit, turn on the water flush by pressing the water flush button. Flush for about 1 minute to stop the cooking.
7. Add flavoring.
8. Hand dip the apples.

CHECK OUT

FireMixer-14 Equipment Details at <https://bit.ly/3LrWuf4>