

## Savage Bros

This recipe features one of our most popular confectionery equipment, the #20 Gas Candy Stove.

The #20 Gas Candy Stove is one of Savage Bros' classic candy stoves that follows the traditional method of cooking. This product is made built-to last with its high-quality metal construction. The #20 Gas Candy Stove is ideal for countless confections such as caramel, gummies, fudge, toffee, brittle, and more!

### INGREDIENTS

8.17 lbs sugar  
8.17 lbs corn syrup 42  
7.35 lbs evaporated milk  
3.27 lbs butter  
2.66 lbs water  
0.10 lbs vanilla  
0.16 lbs lecithin (optional)  
0.13 lbs salt (optional)  
apples



## 30-lb Caramel Apple Recipe by Dwayne Hallan

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### DIRECTIONS

1. Combine butter, corn syrup, sugar, and water in a small copper kettle.
2. Mix together for several minutes to emulsify.
3. Apply heat and bring to a boil.
4. Slowly drip evaporated milk after a boil has been achieved.
5. Cook to 239° Fahrenheit.
6. Add vanilla if desired.

### CHECK OUT

#20 Gas Candy Stove Product Specs at <https://hubs.la/Q02W87r-0>