

## food short orders



PHOTOS BY SUZANNE KREITER/GLOBE STAFF

### Autumn splendor on a stick

A stellar way to enjoy apples is enrobed in caramel and chocolate. At Phillips Candy House, the hand-dipped apples have a soft caramel with just the right salty-sweet balance. For the fruits, owner Mary Ann Nagel decided to go to a local grower. "My daughter lives in Bolton, and we went to Bolton Spring Farm," she says. The fruits change during the season. McIntosh fit the bill until early October, followed by Spencers. "A Spencer is a cross between a Mac and a Golden Delicious," says Lori Stephenson, manager of the farm store at Bolton. "It's very crisp, very juicy." Phillips caramel apples (\$7.50) are available in milk, white, or dark chocolate, some with pecans, coconut, or jimmies. They can weigh up to a full pound and come on the traditional stick. But the easiest way to eat the hefty affairs is to cut them into wedges with a sharp knife. *Phillips Candy House, 818 Morrissey Blvd., Boston, 617-282-2090; and South Shore Plaza, 250 Granite St., Braintree; 781-356-3800; [www.phillipschocolate.com](http://www.phillipschocolate.com).* LISE STERN

