

HALLOWEEN MARSHMALLOW LOLLIPOPS

INGREDIENTS:

1 package (19 oz) LorAnn Hard Candy Mix
½ cup water
1 dram LorAnn Marshmallow Super Strength flavoring
½ cup candy corn, frozen
¼ Halloween sprinkles

EQUIPMENT:

Saucepan
Candy thermometer
LorAnn Lollipop Sticks
LorAnn Silicone Lollipop Mold



DIRECTIONS:

1. Freeze candy corn and Halloween sprinkles in the freezer overnight. Remove from the freezer after the hard candy mix and water begin to boil.
2. Prep lollipop molds by placing lollipop stick in them.
3. In a saucepan, combine candy mix and water. Stir over medium heat until sugar dissolves. Bring mixture to a boil and insert candy thermometer.
4. Cook without stirring. Remove from heat once the mixture reaches 300°F. Add marshmallow flavoring when boiling ceases.
5. Pour mixture into silicone molds. Place three pieces of candy corn in the hot sugar mix and sprinkle Halloween sprinkles on top.
6. Cool completely, but do not refrigerate. Remove candy from molds and enjoy!