

HARD CANDY AND LOLLIPOPS

INGREDIENTS:

2 cups granulated sugar
 2/3 cup light corn syrup
 3/4 cup water
 1 dram (1 teaspoon)* LorAnn Super-Strength Flavoring, any flavor
 LorAnn Liquid Food Coloring or Liquid Gel Food Coloring (as desired)
 Hard candy or Lollipop molds (optional)
 Powdered sugar (optional)
 Sucker bags & twist ties (optional)

**Use of a candy thermometer is recommended

*Please note that our Cinnamon, Clove and Peppermint flavors are particularly potent.
 You may wish to reduce the amount used for these flavors.



TIPS BEFORE YOU START:

- Test your candy thermometer before you begin. In boiling water, it should read 212°F (100°C) at sea level. (The boiling point decreases at higher elevations.)
- Measure all ingredients and have your tools within easy reach before you begin. Once the syrup reaches temperature, you'll need to work quickly.
- Use metal measuring spoons and utensils when working with hot sugar syrup.
- Line a rimmed baking sheet or jelly roll pan with aluminum foil and lightly coat it with nonstick cooking spray. If using candy molds, lightly spray each cavity with nonstick cooking spray. Keep a sheet of sprayed foil nearby in case you have extra syrup after filling the molds.

DIRECTIONS:

1. In a heavy 2-quart saucepan, combine the sugar, corn syrup, and water. Cook over medium heat, stirring until the sugar has completely dissolved.
2. Attach a candy thermometer to the pan, making sure the tip does not touch the bottom. Bring the mixture to a boil without stirring.
3. As the syrup cooks, use a wet pastry brush to wash any sugar crystals from the sides of the pan.
4. Continue cooking, without stirring, until the syrup reaches 260°F (127°C). Add food coloring, a few drops at a time, until the desired color is reached. Do not stir; the boiling action will distribute the color evenly.

DIRECTIONS CONTINUED:

5. Continue cooking until the syrup reaches 300°F (149°C) (hard-crack stage). Remove the pan from the heat immediately. The temperature will continue to rise slightly after it's removed from the burner. If you aren't using a candy thermometer, continue cooking until a few drops of syrup form hard, brittle threads when dropped into cold water.

Allow the bubbling to subside, then stir in the flavoring.

CAUTION: Adding flavoring to hot syrup can cause it to steam vigorously. Stand back while stirring.

6. Carefully pour the hot syrup into the prepared molds or onto the prepared baking sheet. If making lollipops, insert the sticks while the candy is still hot. If making sheet candy, you can lightly score the surface with a greased knife while it's still warm to make breaking it into pieces easier later.

Allow the candy to cool completely. Break sheet candy into pieces and dust with powdered sugar, if desired. (Do not dust lollipops with powdered sugar.) Store lollipops in sucker bags secured with twist ties.

ALTERNATIVE METHOD: Pour the hot candy onto a heat-resistant surface lightly coated with powdered sugar. When the candy is cool enough to handle but still warm, cut it into pillow-shaped pieces using well-oiled kitchen shears. Heat-resistant gloves are recommended when handling the warm candy.

STORAGE: Store hard candy in an airtight container between sheets of wax paper in a cool, dry place. Do not refrigerate.

Humidity Tip: Hard candy can become sticky on humid days. For best results, make hard candy when humidity is low and store it in an airtight container as soon as it has completely cooled.

CLEANUP TIP: For easy cleanup, soak the saucepan, thermometer, and utensils in hot water until the hardened sugar dissolves.

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