

## HOMEMADE SALT WATER TAFFY

### INGREDIENTS:

2 cups (400 g) granulated sugar  
 2 tablespoons (14 g) cornstarch  
 1 cup (312 g) light corn syrup  
 ¾ cup (180 ml) water  
 2 tablespoons (28 g) butter  
 1 teaspoon (6 g) salt  
 ½ teaspoon (2.5 ml or about ⅔ of a 1-dram bottle)  
 LorAnn Super-Strength Flavor  
 3–4 drops LorAnn Liquid or Gel Food Color (optional)  
 Butter or oil for greasing your work surface  
 LorAnn Twisting Wax Paper for wrapping (optional)

**Flavor Tip:** Start with ½ teaspoon (2.5 ml or about ⅔ of a 1-dram bottle) for most LorAnn Super-Strength Flavors. Essential oils, such as Cinnamon Oil and Peppermint Oil, are especially potent, so start with slightly less. Milder flavors can be increased slightly to suit your taste.



### DIRECTIONS:

1. In a heavy saucepan, combine the sugar and cornstarch. Stir in the corn syrup, water, butter, and salt.
2. Cook over medium heat, stirring constantly, until the butter melts and the sugar has completely dissolved.
3. Cover and bring to a boil for 2–3 minutes. The steam helps wash any sugar crystals from the sides of the pan.
4. Remove the lid and clip a candy thermometer to the pan, making sure the tip does not touch the bottom. Continue cooking without stirring until the mixture reaches 246°F (119°C) (soft-ball stage). If testing without a thermometer, a small spoonful of syrup dropped into cold water should form a soft, flexible ball.
5. Remove from the heat and stir in the LorAnn Super-Strength Flavor and optional food color until evenly combined.
6. Pour the mixture onto a clean, lightly greased countertop, silicone mat, rimmed baking sheet, or marble slab. Let it cool until it's comfortable to handle with lightly buttered hands but still warm and pliable, about 10–15 minutes.
7. Lightly butter your hands, then stretch the taffy into a long rope, fold it back onto itself, and repeat for 10–15 minutes. Pulling the taffy incorporates air, giving it its signature light color and chewy texture. Continue until the taffy becomes lighter in color with a smooth, satiny finish.
8. Roll the taffy into ½-inch (1.3 cm) ropes, then cut into bite-sized pieces using buttered kitchen shears or a lightly greased knife. Wrap each piece individually in LorAnn Twisting Wax Paper and store in an airtight container at room temperature for up to 2 weeks. For longer storage, freeze for up to 3 months and thaw at room temperature.