

SEA GLASS CANDY

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 (we used Creme de Menthe)
 LorAnn Liquid Food Coloring

Powdered sugar
 Use of a candy thermometer is recommended



DIRECTIONS:

1. Line a rimmed baking sheet or jelly roll pan with aluminum foil and lightly coat it with nonstick cooking spray.
2. In a heavy 2-quart saucepan, combine the sugar, corn syrup, and water. Stir over medium heat until the sugar has completely dissolved.
3. Clip a candy thermometer to the side of the pan, making sure the tip does not touch the bottom. Bring the mixture to a boil without stirring.
4. Early in the cooking process, use a damp pastry brush to wash down any sugar crystals that form on the sides of the pan.
5. 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 achieved. Do not stir; the boiling action will evenly distribute the color.
6. Continue cooking to 300°F (149°C) (hard crack stage), or until a small amount of syrup dropped into cold water forms hard, brittle threads. Remove the pan from the heat. Once the boiling subsides, stir in the flavoring. **CAUTION:** When adding flavoring to the hot syrup, steam will rise quickly. Stand back and stir carefully.
7. Carefully pour the syrup onto the prepared foil-lined baking sheet. Allow the candy to cool completely at room temperature.

8. Once the candy has hardened, dust both sides liberally with powdered sugar. Using a clean, dry, flat-weave dish towel, gently buff the surface until the candy develops the soft, frosted appearance of tumbled sea glass. Continue buffing until the glossy surface becomes evenly matte.

9. Break the candy into bite-sized pieces using the back (spine) of a large chef's knife. Alternatively, break the candy into pieces first, place them in a zip-top bag with several tablespoons of powdered sugar and shake to coat. Transfer the pieces to a colander to remove excess sugar, then buff each piece individually with the cloth until the shine disappears.

STORAGE: Store the sea glass candy in an airtight container in a cool, dry place for up to 3 weeks. Do not refrigerate, as moisture can make the candy sticky.

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