

Cinnamon Caramel Lollipops



These treats-on-a-stick are hard to resist!

Ingredients

2 tablespoons water
1/4 cup light corn syrup
1 teaspoon lemon juice
1 cup granulated sugar
1/4 teaspoon salt
4 tablespoons butter, cut into cubes
1/2 teaspoon LorAnn Vanilla Extract, such as LorAnn Pure Vanilla Extract
1/2 teaspoon LorAnn Super Strength Cinnamon Flavor

Equipment:

Hearts Lollipop Sheet Molds (or other style of hard candy lollipop sheet mold)
Small lollipop sticks, bags and twist ties
Candy thermometer
Gold luster dust (optional)

We recommend using non-plastic mixing and measuring utensils when using our Super Strength Flavors.

Directions

1. Spray the cavities of the molds with non-stick cooking spray and insert lollipop sticks; set aside.
2. Combine water, corn syrup, lemon juice, sugar, and salt in a good-quality 2-quart saucepan. Stir mixture over medium heat until sugar dissolves.

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3. Wash down the sides of the pan with a wet pastry or silicone brush to remove any stray sugar crystals. Clip on candy thermometer (tip should not touch the bottom of the pan). Bring the mixture to a boil, then gradually stir in the butter pieces, one at a time. Cook the candy, stirring occasionally, until the temperature reads 300°F. Remove the pan from the heat. When boiling action stops, use a clean metal spoon to stir in the LorAnn Vanilla Extract and LorAnn Cinnamon flavor.
4. Carefully pour or spoon the caramel syrup into the prepared molds. Allow the lollipops to harden and cool at room temperature. When completely cool, turn molds upside down over a piece of parchment or wax paper and gently twist molds to release the lollipops. If desired, use a clean paint brush to swipe hearts with a bit of gold luster dust.
5. Wrap individually in plastic wrap, and store in a cool, dry place for up to a month. Do not refrigerate.

Note: When making caramel and other cooked candies, it's important to insure your thermometer is accurate. You can check your candy thermometer accuracy by placing it in water and bringing the water to a boil. The thermometer should read 212° F {100° C.}; if the reading is higher or lower, take the difference into account when testing the temperature of your sugar syrup.