

FLAVORED COTTON CANDY SUGAR

INGREDIENTS:

2 cups granulated sugar
1-1 ½ teaspoon LorAnn's Super-Strength Flavor
LorAnn Liquid Food Coloring (optional)



DIRECTIONS:

1. Line baking sheet with parchment and set aside.
2. Place sugar in a container with tight-fitting lid and add one teaspoon of Super-Strength flavoring and food coloring.
3. Shake until completely combined.
4. Allow to set overnight in a closed jar.
5. Sprinkle the sugar mixture onto the parchment. Using your fingers, press the mixture into a thin, even layer, about 1/16 inch thick. You may want to wear gloves for this step as the food coloring will stain your hands.
6. Set aside uncovered in a cool dry place until is it completely dry, about 6 hours or overnight.
7. Once completely dry, break up any lumps that may have formed.
8. Working in 2-3 batches, transfer sugar into clean coffee or spice grinder and process into fine powder. Transfer the powder to a small bowl, scraping out any mixture that may have become stuck.
9. Set a fine mesh strainer over a medium bowl.
10. Pour the sugar powder and sift into bowl, pressing against the powder with the back of a spoon to force it through the mesh.

11. Return any larger bits left in the strainer to the grinder and process into a fine powder. Sift again.
12. Repeat sifting and grinding until all sugar has been processed into a fine powder.
13. Use flavored sugar powder to create cotton candy or pixie stick candy.

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