

Icicle Candy

Ingredients

1 cup granulated sugar
½ cup light corn syrup
½ dram LorAnn Peppermint flavoring (1/2 tsp.) (as desired)
LorAnn Blue liquid food coloring (as desired)
Powdered sugar (optional)
Sucker bags (optional)
Twist ties (optional)

Directions

1. Preheat oven to 185°F. Lightly spray cookie sheet and a large sharp knife with cooking spray (we recommend PAM). Thoroughly mix sugar and light corn syrup in a 4-cup microwave-safe glass measure. Cover with plastic wrap. Microwave on HIGH for 3 minutes and 15 seconds.*
2. Remove from the microwave and carefully remove plastic wrap. Quickly stir the sugar mixture and then cover with a NEW sheet of plastic wrap. Microwave on high for 3 minutes and 15 seconds.*
3. Remove from microwave, carefully remove plastic wrap and stir with a clean spoon. After boiling has ceased, stir in coloring and then flavoring.
4. Pour syrup quickly, but carefully using a spoon to control flow, onto prepared cookie sheet, tilting sheet slightly to form an 8 inch by 6-inch puddle. As the sugar mixture begins to set up, cut candy into 1/2 inch by 4 inch strips. Return sheet to oven for 1 or 2 minutes to soften for twisting.
5. Remove 1 strip from sheet and gently twist and pull into icicle shape. You can also wrap the candy around a pencil, then pull off to form a curled shape. Repeat with the remaining strips, leaving the cookie sheet in the oven to keep strips soft and pliable. If strips get too soft, let them cool a bit until they are a firmer consistency. Cool strips on a rack. Do not refrigerate.

Store flat in airtight containers between waxed paper.

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* Please Note: All microwaves are not created equal. This recipe is designed to work in a standard household microwave with a power rating between 600-700 watts. Mini-microwaves and/or commercial microwaves are not recommended.



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