

Pineapple Mojito Lollipops

This recipe is courtesy of Kristina Maury, author of the cookbook *Liquor Lollipops*. Kristina is the founder of the gourmet candy store Luxe Lollipops that specializes in custom lollipop creations.

Kristina says, "These handmade lollipops make such fun gifts and party favors, plus they are surprisingly easy to make at home. The fresh mint used in these lollipops not only adds a great taste, but it is also visually appealing. If you are looking for a unique hostess gift, these are absolutely perfect. Or, for a spring garden soiree or wedding, you can incorporate them into the place setting or centerpiece."



Read Kristina's [guest blog post](#) for more candy making tips and creative inspiration.

Ingredients

Vegetable oil cooking spray
1 bunch of fresh mint leaves
1/4 cup + 1 tablespoon white rum, divided
2 tablespoons water
1/2 teaspoon LorAnn Natural Lime Oil
½ teaspoon LorAnn Super Strength Pineapple Flavor
3/4 cup granulated sugar
3 tablespoons light corn syrup
A drop of neon green or yellow food coloring (optional)

Directions

1. Lightly coat lollipop molds with cooking spray and place 1-2 mint leaves in the cavities of each mold. Position the lollipop sticks in the grooves of the molds.
2. Combine the 1/4-cup of rum, the water, sugar, and corn syrup in a 1-or 2-quart saucepan over medium heat until sugar dissolves. Use a wet pastry brush to "wash down" any sugar crystals that form on the side of the pan. Clip on a candy thermometer and continue to cook the mixture without stirring until the temperature registers 300 degrees F.

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3. Remove the pot from heat and carefully stir in the food coloring (optional) and remaining 1-tablespoon of rum. When boiling action ceases, stir in the lime oil and pineapple flavor.
4. Slowly pour mixture into prepared lollipop molds.
5. Let cool completely until lollipops harden and are no longer hot (about 15 minutes). Remove the lollipops from the molds and wrap in lollipop bags with twist ties or ribbon.

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