



# Salted Caramel Hard Candy

## Ingredients

2 cups granulated sugar  
2/3 cup light corn syrup  
3/4 cup water  
1 dram (1 teaspoon) LorAnn Caramel Flavor super-strength  
flavoring  
OR  
2 teaspoons LorAnn Naturals Creamy Caramel Flavor  
1/2 teaspoon sea salt  
Several drops LorAnn brown liquid food coloring (as desired)  
Hard candy molds (optional)



Use of a candy thermometer is recommended

## Directions

Have all ingredients and tools assembled and within easy reach of the stove. The use of metal spoons and measuring utensils is recommended.

Line a metal cookie sheet with foil and lightly spray with cooking spray (such as PAM). If using molds, lightly spray cavities of clean, dry candy molds with cooking spray. If using molds, you may also want to spray a piece of aluminum foil with cooking spray. If after pouring the candy into the molds you have excess candy, you can pour it onto the foil.

1. In a heavy bottom (good quality) 2-quart kettle or large saucepan, mix together sugar, corn syrup and water. Stir over medium heat until sugar dissolves.
2. Insert candy thermometer making certain it does not touch the bottom of the pan. Bring mixture to a boil without stirring.
3. Early in the cooking process, "wash down" any sugar crystals that form on the sides of the pan with a wet pastry brush.
4. Continue to cook the syrup, without stirring, until the temperature reaches 260° F; add a few drops of the brown food coloring. Do not stir; boiling action will incorporate color into syrup.
5. Remove from heat precisely at 300° F (temperature will continue rising), or until drops of syrup form hard, brittle threads in cold water (hard crack stage). After boiling action has ceased, add salt and flavoring and stir. USE CAUTION WHEN ADDING FLAVORING TO AVOID RISING STEAM.

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6. Carefully pour syrup into prepared molds or onto the prepared greased and foil lined cookie sheet. (As the sugar mixture begins to set up, you may want to score with a large knife to mark squares.) Do not refrigerate.
7. Cool completely. Break sheet candy into small pieces. Store in airtight containers between waxed paper. Store hard candy in a cool, dry place. Do not refrigerate.

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