

# Sea Glass Candy

This break-up hard candy is "polished" with powdered sugar to mimic the gorgeous translucent appearance of sea glass found on the beach. Sea Glass Candy would make the perfect treat for a beach-themed party, a mermaid party, or a pirate party!



Tip: Make multiple batches tinting each a different pastel shade such as teal, blue and green. Coral colors are lovely as well! Try mixing pink food coloring with varying amounts of orange food coloring. (We made 3 batches of candy: one batch tinted with several drops of teal color, one batch with several drops blue color, and another batch with fewer drops of teal for a lighter tone).

## Ingredients

2 cups granulated sugar

2/3 cup light corn syrup

¾ cup water

1 dram (1 teaspoon) **LorAnn super-strength flavoring**, any flavor (we used Creme de Menthe)

**LorAnn liquid food coloring**

Powdered sugar

Use of a **candy thermometer** is recommended

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

1. Line a cookie sheet/jelly roll pan with foil and lightly oil or spray with non-stick cooking spray.
2. In a heavy (good quality) 2-quart saucepan, mix together sugar, corn syrup, and water. Stir over medium heat until sugar dissolves.
3. Insert candy thermometer, making certain it does not touch the bottom of the pan. Bring mixture to a boil without stirring.
4. Early in the cooking process, "wash down" any sugar crystals that form on the sides of the

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pan with a wet pastry brush.

5. Continue to cook the syrup, without stirring, until the temperature reaches 260° F; add drops of coloring until desired hue is achieved. Do not stir; boiling action will incorporate color into syrup.

6. 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 flavor and stir. **USE CAUTION WHEN ADDING FLAVORING TO AVOID RISING STEAM.**

7. Carefully pour syrup onto the prepared foil lined cookie sheet. Allow candy to cool at room temperature.

8. When candy slab is completely cooled and hardened, dust the slab liberally on both sides with powdered sugar and use a clean, dry dish cloth (preferably one with a flat weave) to "buff" the candy until it takes on the matte finish of tumbled sea glass. Break slab into bite sized pieces (I used the butt of a large chef's knife). Alternately, break slab into pieces first, then place pieces in a zip-top plastic bag along with a few tablespoons of powdered sugar and shake to coat. Transfer pieces to a colander and shake off excess sugar. Rub/buff pieces individually with the clean dish cloth until the powdered sugar is worked in and the candy loses its shine.

9. Store sea glass candy in an airtight container in a cool, dry place. Do not refrigerate.

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