

Super Lemon Lollipops

This recipe is courtesy of author and blogger Anita Chu and is from her cookbook "[Lollipop Love - Sweet Indulgence with Chocolate, Caramel, and Sugar](#)". Anita says, "As a kid, I was a big fan of those lemon candies covered in an ultra sour powder that made your mouth pucker up. Citric Acid gives the same effect to these lollipops. You can use more citric acid in the sour powder if you like your candies really, really sour." For more from Anita, check-out her delightful blog, [Dessert First](#)



Ingredients

LOLLIPOPS

1 cup/200 g sugar
1/2 cup/120 ml water
1/4 cup/60 ml light corn syrup
1 1/4 tsp citric acid
3/4 tsp LorAnn lemon oil
few drops yellow food coloring

SOUR POWDER

1/2 cup/50 g confectioners' sugar
2 tsp citric acid

Directions

FOR THE LOLLIPOPS

1. Coat the [lollipop molds](#) with nonstick cooking spray. Place lollipop sticks in the molds.
2. Combine the sugar, water, and corn syrup in a large, heavy saucepan. Bring to a boil over medium-high heat.
3. Continue cooking until the mixture reaches 300°F/149°C (hard-crack stage). Immediately remove the saucepan from the heat.

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4. Add the citric acid, lemon oil, and food coloring and stir to combine. (Be careful to keep your face away from the pan, as the fumes can sting your eyes.)
5. Pour the mixture into a heatproof measuring container with a spout. or a candy funnel. Divide the mixture among the prepared molds.
6. Let the lollipops cool and harden, about 15 minutes, before removing them from the molds.

FOR THE SOUR POWDER

1. Mix the confectioner's sugar and citric acid together in a bowl
2. Dip the lollipops in the mixture to coat

Yield: 24 small or 10 big round lollipops

Storage: wrap in cellophane bags, twist-tied shut in a cool, dry place for up to one month

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