

# Hard Candy

Flavorful, colorful hard candy, often called “rock candy” is wonderful and has a shiny, glass-like finish. There are dozens of flavors, so experiment and enjoy!

## Basic Instructions

Follow any of the Hard Candy recipes below. For molded pieces spray desired hard candy molds and funnel/ stopper with cooking spray. When candy reaches the proper temperature, pour into funnel. The stopper should be pushed tightly to the small opening to prevent the hot candy from escaping from the funnel. Control the candy's flow into the mold cavities by lifting the stopper up and down. Hard candies require concentrated flavors or oils (not extract). Flavor according to your preference. It will not affect the candy. Any type of food color may be used. Add Citric Acid to recipe for a more tart candy.

## Basic Hard Candy

Follow the recipe below or simply use our hard candy mix.

1¾ cups sugar	Dash of salt
1/2 cup water	1/4 to 1/2 teaspoon concentrated oil or flavor
1/2 cup light corn syrup	Food color

In a small saucepan, combine sugar, water, corn syrup and salt. Stir together until sugar dissolves. Cover and bring to rolling boil. Remove lid, place thermometer in pan and cook to 250° F. Add food coloring and continue cooking to 300° F. (Remove from heat at 295° F as temperature will continue rising to 300° F.) Let cool a few minutes. Add flavoring oil and cover 3 more minutes. Pour into greased molds or cookie sheets.

## Hard Candy with Hi-Sweet

1 cup sugar	1 teaspoon concentrated oil or flavor
2 ounces warm water	1/16 teaspoon citric acid
6 tablespoons Hi-Sweet	Food color

Mix together sugar, warm water and Hi-Sweet. The Hi-Sweet helps keep the hard candy from becoming tacky. Bring to boil and cook to 290° F. Remove from heat. After boiling ceases, stir in flavoring, coloring and citric acid (if desired). Pour onto greased molds or cookie sheets. Break apart when cool.

## Lollipops

Follow the basic instructions and use any of the recipes above. Using a funnel, pour the hot syrup onto a generously sprayed silicone mat and allow the syrup to puddle in a round shape. Quickly insert a sucker stick 3/4 of the way into the puddles before the syrup hardens. Allow to set until cool, usually about 20 minutes. Add premade sugar or royal icing decorative pieces with a bit of melted chocolate to add a special touch.

If filling a sucker mold, place a sucker stick into the candy after filling each mold. When candy is released from mold, roll in powdered sugar if desired and wrap in twistable waxed paper or slide suckers into cello bags.

## Candy Pieces

When candy reaches proper temperature, pour hot candy onto a sprayed silicone mat. Cut with shears into strips as soon as the candy is cool enough to handle or wait until set and break into pieces. When cold, dust with powdered sugar to keep from sticking or leave shiny.

## Hard Candy Apples

Wash and dry 5 or 6 apples. Push candy apple sticks into apples. Prepare above recipe for Basic Hard Candy. Dip each apple into hot syrup and place on parchment paper or silicone mat.

## Candied Popcorn

Use any of the above recipes, cook to 250° F and add color. Add 1/2 teaspoon flavor and 1 tablespoon butter. Pour over approximately 7 cups of popcorn and stir. While still hot, form into 6 or 7 popcorn balls, or continue stirring until it breaks into pieces for popcorn crunch.

