

Pulled Taffy

INGREDIENTS:

- 1 3/4 cups Water
- 1 cup Light Corn Syrup
- 2 cups Granulated Sugar
- 1/2 tsp Salt
- 1/2 tsp Glycerine
- 2 Tbsps Butter
- 1 tsp Concentrated Flavor
- Food Color

TOOLS FROM CKSA:

- 10" x 15" Pan
- Silicone Mat
- Spatula
- Thermometer
- Bench Scraper
- Confectionery Wax Paper



DIRECTIONS: continued on next page

1. Line a 10" x 15" pan with a silicone mat, or butter a jelly roll pan.
2. Place in the refrigerator to chill.
3. In a large, heavy saucepan, combine water, corn syrup, sugar, salt and glycerine.
4. Stir constantly over high heat until mixture comes to a boil.
5. Place thermometer in pan and cook to 260°.
6. Remove from heat and let stand for three minutes.
7. Without scraping the sides of pan, stir in butter, flavoring and color.
8. Pour into prepared chilled pan.
9. Let rest for 5-10 minutes.
10. While it is resting, fold edges into the center to keep the edges soft.
11. After the taffy is cool enough to handle, liberally butter hands and begin to pull taffy. Pull the taffy until it lightens and becomes more elastic.

12. When taffy is ready, pull into a rope and cut into 1" square pieces.
13. Wrap with confectionery waxed paper.
14. RECIPE AND IMAGE TAKEN WITH PERMISSION FROM AUTUMN CARPENTER'S BOOK, ALL ABOUT CANDY MAKING. ALL RIGHTS RESERVED.



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