

Suckers - Candy

One thing that I found made a big difference was the type of pot I used. If it has a lip on it, it slows the flow and makes a little less mess. For cleanup: I scrape all the extra (if any) out of the pot with a spoon and place in the sink to dissolve slowly. Then I run hot water into the pan and let set. The sugar usually dissolves in about 20 minutes and the pot is ready to use again. I try to alternate pots because of how long it takes to dissolve that sugar.

On molding:

Wait until candy cools to remove it. Little strings or overflow can be cut off with sharp scissors or an exacto knife.

To keep your candy jewels or molded pieces from sticking together, toss them in a bit of powdered sugar.

2 cups granulated sugar
1/2 tsp LorAnn Flavoring (or as desired)
2/3-cup light corn syrup
1/4 tsp LorAnn Extra Strength Liquid Food Color (or as desired)
3/4 cup water

Some customers have related to us the substitution of different ingredients depending on the type of hard candy desired. For instance, Kool-Aid or lemon-aide powder can be used for flavoring and color, fruit juices can be substituted for water, flavoring and color. If substituting ingredients always insure the mixture reaches a hard ball stage. This is usually reached at about 300° F and can be tested by dropping a few drops of the mixture into a cold clear glass of water. The mixture should harden when it is in the water.

Place sugar, corn syrup and water in saucepan. Cover and heat on high; boil for 2 minutes. Do not stir mixture. When temperature of mixture reaches approximately 260°F add food coloring; do not stir mixture. The boiling action will cause the coloring to be incorporated into the mixture. Lower the heat to medium. When the temperature of the mixture reaches exactly 300°F remove from heat. (Another way to test the readiness of the candy for molding is when a drop of the mixture forms hard, brittle threads in cold water.) The temperature of the mixture will continue to rise after removal from the heat so ensure that it is removed at 300°F.

When the bubbling action stops, add flavoring and gently stir to incorporate through the mixture. USE EXTREME CARE as the mixture is still VERY HOT, adding the flavoring can cause steam to arise. Also, avoid getting any of the candy mixture on yourself, as severe burns will result.

Preparation of the Candy Mixture - Microwave Method

1 cup granulated sugar
1/2 tsp LorAnn Flavoring (or as desired)
1/2 cup light corn syrup
1/4 tsp LorAnn Extra Strength Liquid Food Color (or as desired)

Mix sugar and light corn syrup thoroughly in a 4-cup microwave-safe glass container. Cover with plastic wrap and heat on HIGH for 3 minutes and 15 seconds. * Remove from microwave and carefully remove the plastic wrap. USE CAUTION - the mixture is hot and steam may escape when removing plastic wrap. Quickly stir the mixture and return to the microwave with a new piece of plastic wrap and heat on HIGH for an additional 3 minutes and 15 seconds. * Remove from microwave and carefully remove the plastic wrap. Again, USE CAUTION - the mixture is hot and steam may escape when removing plastic wrap. Gently stir mixture. Once bubbling has stopped stir in color and flavor. Prepare to mold your candy.

* - This recipe is designed to work in a standard 600-700 watt household microwave.