



♥ recipes worth sharing

≡ Colorful Homemade ≡

HARD TACK CANDY & LOLLIPOPS

Easy, fun, and delicious homemade hard candy you can make with kids and grandkids. Just make the time and do it. ♥



PREP TIME
20 min



COOK TIME
20 min



TEMPERATURE
300°F



YIELD
12 servings

≡ INGREDIENTS ≡

- 2 cups granulated sugar
- 2/3 cup light corn syrup
- 3/4 cup water
- 1 dram LorAnn flavoring, any flavor
- candy thermometer
- liquid food coloring or liquid gel food coloring
- hard candy silicone molds, optional
- powdered sugar, optional
- sucker bags & twist ties, optional



RHINO TIP

Have all ingredients, molds, and tools ready before you start—hard candy moves fast once it reaches temperature.

≡ STEP-BY-STEP INSTRUCTIONS ≡



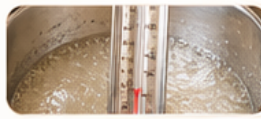
1 Prepare a lined or lightly greased baking sheet or candy molds.



2 In a saucepan, combine sugar, corn syrup, and water and stir over medium heat until dissolved.



3 Insert a candy thermometer and boil without stirring until the syrup reaches 260°F.



4 Continue cooking until the syrup reaches 300°F.



5 Remove from heat and carefully stir in flavoring and food coloring.



6 Pour into molds or onto the prepared pan, let set, then break or cut and store when cool.

≡ TIPS & VARIATIONS ≡

♥ Stop stirring once the mixture is cooking.

♥ Use a candy thermometer for accuracy.

♥ Keep all ingredients and tools within easy reach.

♥ Soak pans and utensils in hot water for easy cleanup.

≡ Family favorites, one recipe at a time. ≡

