

# HARD CANDY

Western Springs, IL, Methodist Church

comments

This candy was sold during fund raisers at the church and was the most popular candy sold. It's pretty, and great if you like to suck on hard candy.

notes

Cook several batches in order to have various flavors/colors (lemon flavor with yellow color; mint with pink or green; orange with orange, etc.), OR  
Separate the final candy into several batches and add desired flavors and colors.

Sprinkle 18x24 inch strip of heavy duty foil with powdered sugar

## Ingredients

prepare in advance

**Measure**

3-3/4 cups sugar  
1-1/2 cups light corn syrup

**Have available**

various flavors and colors  
1 C water

complete recipe

Mix in heavy saucepan the sugar, the light corn syrup and the water.

Heat over medium heat.

Stir just until sugar dissolves.

Boil without stirring to 310 degrees (hard crack).

Remove from heat.

Stir in 1 tsp. flavoring and color.

Pour onto foil.

Cool.

Break into pieces.

Store airtight.

Option: cook only to very hard ball stage (265 degrees); color half the mixture red, leave other alone; when cool enough to handle, form in ropes and twist red part around white. Cut in 8" lengths and form into candy canes.