



Homemade Rock Candy

Jacob · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

2 hrs

Description

This homemade rock candy is a spicy cinnamonflavored hard candy Wrap pieces in decorative bags for stocking stuffers Store in an airtight container

Ingredients

— - 1 cup confectioners' sugar - 3 ¾ cups white sugar - 1 ½ cups light corn syrup - 1 cup water - 2 teaspoons cinnamon oil - 1 teaspoon red food coloring

Instructions

1. Roll the edges of two 16-inch squares of heavy-duty aluminum foil to form a rim around the outside. Generously sprinkle confectioners' sugar onto each square. Heat sugar
2. corn syrup
3. and water in a large
4. heavy saucepan over medium-high heat
5. stirring constantly
6. until sugar dissolves and mixture is boiling
7. about 5 minutes. Stop stirring and boil until a candy thermometer reads 300 to 310 degrees F (149 to 154 degrees C)
8. about 25 minutes. Remove from the heat and stir in cinnamon oil and food coloring. Pour hot mixture onto the prepared foil and allow to cool and harden
9. about 45 minutes. Crack cooled candy into pieces. Recipe Tip You can use any flavored oil (lemon
10. orange
11. anise
12. etc.) instead of cinnamon. Look for flavored oils in candy-making supply stores and drug stores. Editor's Note: Nutrition data for this recipe includes the full amount of confectioners' sugar. The actual amount consumed will vary.