



OldFashioned Homemade Hard Candy

Jacob · 29/09/2024



Prep Time

40 mins

Dificult

Medium

Servings

20

Description

This is an oldfashioned hard candy recipe from my childhood Many people have memories of cutting this candy with their mothers and grandmothers I have passed it on and am now posting here for all to share in this classic Christmas tradition

Ingredients

— - 2 cups white sugar - 1 cup water - $\frac{3}{4}$ cup light corn syrup - $\frac{1}{2}$ teaspoon peppermint extract - 1 drop red food coloring (Optional) - ? cup confectioners' sugar

Instructions

1. Generously grease two 9-inch pans and one baking sheet. Combine sugar
2. water
3. and corn syrup in a heavy 2 quart saucepan. Cook
4. stirring constantly until the sugar is dissolved; then cook without stirring
5. lowering the heat and cooking more slowly during the last few minutes
6. to the hard crack stage (300 degrees F). If sugar crystals form on sides of pan
7. wipe them off with a damp brush. Remove from heat
8. add oil flavoring and enough food coloring to color; stir only to mix. Pour into greased 9-inch pans. Set one pan of candy over a sauce pan containing hot water (unless you have a helper to help cut the candy). As soon as the other pan of candy is cool enough to handle
9. cut it with scissors into 1-inch strips. Then snip the strips into pieces. Work fast. Drop the pieces onto the buttered baking sheet. If the candy cools too quickly
10. set it on a saucepan over hot water to soften it
11. but if it gets sticky
12. return at once to the work counter. Toss in a small amount of powdered sugar to keep from sticking together. Repeat with the second pan of candy.