

CINNAMON MINT LOLLIPOPS

INGREDIENTS:

- 1 cup granulated sugar
- 1/2 cup LorAnn Hi-Sweet Powdered Corn Syrup
- 1/4 cup water
- 1/2 teaspoon LorAnn Peppermint Super-Strength Oil, Natural
- 1/4 teaspoon LorAnn Cinnamon Super-Strength Oil
- 2 drops LorAnn White Liquid Food Coloring
- 1 drop LorAnn Red Liquid Food Coloring
- 1/4 teaspoon Lecithin - Optional

EQUIPMENT

- LorAnn Candy Thermometer



DIRECTIONS:

1. Combine sugar, corn syrup, and water in a 2 to 4-quart saucepan and stir with a wooden spoon.
2. Place pan on medium heat and stir until sugar has dissolved. Clip thermometer to side of pan and bring mixture to a boil WITHOUT stirring.
3. When syrup temperature reaches between 250-260° F. add 2 drops of white food coloring. Do not stir. Boiling action will incorporate color.
4. Remove from heat at 300°F. Add in Lecithin, 1/2 teaspoon peppermint oil, and 1/4 teaspoon cinnamon oil and stir carefully. Avoid rising steam.
5. Optional: Add one drop of red food coloring to one side of the mixture and barely stir to create a two-toned look.
6. Carefully pour hot syrup into lightly greased small round flat lollipop molds. Let cool completely before removing from molds (about 15 minutes). Lollipops will be good for about a month in an airtight container.

*Please Note: When making hard candy, cinnamon oil in particular may not stay completely mixed into the candy syrup and can float to the top. To help the oil stay mixed, stir a small amount of lecithin into the boiled candy syrup. Since lecithin is an emulsifying agent, it helps keep oils evenly mixed and emulsified throughout

the batch. We recommend adding 1/4 teaspoon of lecithin per cup of sugar. Using Lecithin in hard candy may darken the color of candy slightly.

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