

LOLLIPOP HEARTS

INGREDIENTS:

2 cups granulated sugar
2/3 cup light corn syrup
3/4 cup water
1 dram (1 tsp) LorAnn Super-Strength, any flavor such as cinnamon*,
raspberry, strawberry or pomegranate
LorAnn Pink or Red Liquid Food Coloring
Heart lollipop molds
Sucker bags & twist ties
Use of a candy thermometer is recommended



*Please note that our Cinnamon flavor is particularly potent.
You may wish to reduce the amount used for this flavor.

DIRECTIONS:

Have all ingredients and tools assembled and within easy reach of the stove. The use of metal spoons and measuring utensils is recommended.

1. Lightly spray cavities of clean, dry candy molds with cooking spray (we recommend PAM) and insert sucker sticks. (You may also want to spray a piece of aluminum foil with cooking spray. If after pouring the candy into the molds you have excess candy, you can pour it onto the foil).
2. In a 2-quart kettle or large saucepan, mix together sugar, corn syrup and water. Stir over medium heat until sugar dissolves.
3. Insert candy thermometer if using, making certain it does not touch the bottom of the pan. Bring mixture to a boil without stirring.
4. Early in the cooking process, "wash down" any sugar crystals that form on the sides of the pan with a wet pastry brush.
5. Continue to cook the syrup, without stirring, until the temperature reaches 260° F; add drops of coloring until desired hue is achieved. Do not stir; boiling action will incorporate color into syrup.
6. Remove from heat precisely at 300° F (temperature will continue rising), or until drops of syrup form hard, brittle threads in cold water (hard crack stage). After boiling action has ceased, add flavor and stir. USE CAUTION WHEN ADDING FLAVORING TO AVOID RISING STEAM.

7. Carefully pour syrup into prepared molds. Cool completely. Remove lollipops from molds and place in sucker bags. Secure with twist ties. Store hard candy in a cool, dry place. Do not refrigerate.

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