OLD FASHIONED BUTTERSCOTCH CANDY

INGREDIENTS:

2 cups granulated sugar
1/2 cup packed light brown sugar
3/4 cup water
2/3 cup light corn syrup
8 tablespoons unsalted butter (1 stick), cut into 1-inch pieces
1/2 teaspoon fine sea salt
1-dram (1 teaspoon) LorAnn Butterscotch Super-Strength Flavor

EQUIPMENT
4 or 5 Candy Discs Sheet Molds or 13x9 baking dish
Candy/Deep Fry Thermometer (make sure thermometer measures accurately)

DIRECTIONS:

1. Lightly spray clean, dry molds with non-stick cooking spray. If using a baking pan, trim a piece of parchment paper to fit the bottom of the pan. Line the dish with the parchment so it lays flat. Coat the parchment and sides of pan with a light layer of non-stick cooking spray; set aside

2. In a 2-quart saucepan, stir together the granulated sugar, brown sugar, water, and corn syrup and cook over medium heat, stirring until the sugars dissolve. Attach a candy thermometer to the saucepan (do not allow bulb to touch the bottom) and cook the mixture, without stirring, until it reaches 270°F, about 20 to 25 minutes.

3. Add the butter and salt and cook, stirring constantly with a wooden spoon or silicone spatula, until the mixture reaches 300°F, about 10 to 12 minutes. The mixture will become lighter in color and become foamy.

4. Remove the pan from the heat and stir in the Butterscotch Super Strength Flavor (be careful to avoid rising steam). Pour the mixture into the prepared molds and allow to set completely. If pouring into a prepared baking dish, allow to cool until slightly set, about 15 minutes. Turn the candy out onto a cutting board paper-side up.

5. Discard the parchment paper. Score candy into 1" squares, cutting about three-quarters of the way through. Allow candy to cool until almost completely hardened, about 3 minutes more. Break into squares.

6. Store candy at room temperature in an airtight container, in layers separated by parchment paper. Candy should keep for up to 2 weeks.