

BOURBON SPONGE CANDY

INGREDIENTS:

- 1 cup sugar
- 1 cup corn syrup
- 1 tablespoon baking soda, sifted
- 1 teaspoon LorAnn Bourbon Super-Strength Flavor
- 1 ½ cups dark chocolate candy coating or tempered chocolate, melted

EQUIPMENT:

- LorAnn Basic Candy Thermometer (Be sure to test the accuracy of your thermometer before starting.)
- LorAnn 2-Piece Dipping Tool-Set



DIRECTIONS:

1. Preheat oven to 225°F.
2. Line a 9x13 pan with parchment paper, leaving extra length to hang over the sides.
3. In heavy-bottomed, large saucepan with tall sides, add sugar and corn syrup. Stir to incorporate.
4. Over medium heat, add lid to pot for a few minutes to allow steam to build and wash the undissolved sugar crystals down into the pot.
5. Remove lid and stir a few times to make sure all sugar is dissolved.
6. Add candy thermometer and cook until the temperature reaches 295 degrees Fahrenheit.
7. Once the cooked candy has reached 295, remove pan from heat and sprinkle in sifted baking soda. This will cause the sugar to begin expanding.
8. Gently stir in bourbon flavoring and gently mix in any remaining spots of baking soda.
9. Pour into prepared pan. Do not try to level. You want to maintain the bubbles.
10. Place in preheated oven for 10 minutes.
11. Allow to finish cooling on the counter.

12. Score candy with serrated knife and break apart.

13. Melt chocolate melts in a double boiler (you can also do this in a microwave using short, 5 second intervals and stirring in between).

14. Using the dipping fork, dip sponge candies in chocolate, tap off excess. Set on dipping papers and allow to set firmly. Store in air-tight container.

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