

Hard Candy Regular Batch

- 2 cups granulated sugar
- 2/3 cup light corn syrup
- 3/4 cup water
- 1 dram (1 teaspoon) LorAnn Gourmet Flavoring
- 1/2 tsp. LorAnn Gourmet Liquid Food Coloring
- Powdered sugar (optional)

Combine sugar, corn syrup and water in 2-qt. saucepan. Stir over medium heat until sugar dissolves. Bring mixture to a boil without stirring. When syrup temperature reaches 260°F, add color. Do not stir; boiling action will incorporate color into syrup. Remove from heat at 300°F or when drops of syrup form hard, brittle threads in cold water. After boiling action ceases, stir in flavoring. Avoid rising steam when stirring. Pour syrup into lightly oiled candy molds or onto greased cookie sheet and score with knife to form bite-size pieces. When cool, break into pieces and dust with powdered sugar to prevent sticking. Store in an airtight container.

Hard Candy Double Batch

- 3 3/4 cups granulated sugar
 - 1 1/2 cups light corn syrup
 - 1 cup water
 - Two 1-dram bottles (2 teaspoons) LorAnn Gourmet Flavoring
- Follow cooking directions for regular batch (1-dram recipe), using the above amounts.

Tips for Making Hard Candy

- Watch thermometer carefully! Temperature rises quickly from 250°-300° F.
- Don't let thermometer rest on bottom of saucepan.
- Use a clean wooden or metal utensil when stirring in flavoring and coloring. Don't use plastic measuring spoons, bowls and utensils.
- Make any flavor sour with LorAnn Tart & Sour Flavor enhancer.
- Do not put cooling hard candy in refrigerator.
- For easy clean-up: Soak pans and utensils in hot water until hardened candy melts away.
- For more tips and recipes visit www.LorAnnOils.com

Microwave Hard Candy

- 1 cup granulated sugar
- 1/2 cup light corn syrup
- Powdered sugar (optional)
- LorAnn Gourmet Liquid Food Coloring (as desired)
- 1/2 dram (1/2 teaspoon) LorAnn Gourmet Flavoring (or as desired)

Thoroughly mix sugar and light corn syrup in a 4-cup microwave-safe glass measure. Cover with plastic wrap. Microwave on high for 3 minutes and 10 seconds.* Remove from microwave and carefully remove plastic wrap. Quickly stir the sugar mixture and then cover with a new sheet of plastic wrap. Microwave on high for 3 minutes and 10 seconds. Remove from microwave, carefully remove plastic wrap and stir. Use caution to avoid rising steam. Stir in coloring and then flavoring. Pour syrup quickly, but carefully, into lightly oiled lollipop molds or onto greased cookie sheet (score at once to mark squares; break into pieces when cool). Let candy cool until hardened. When cool, dust with powdered sugar to keep from sticking. Store in an airtight container.

*You may need to adjust cooking times for your microwave. Cooking too long will burn the sugar (syrup mixture is a deep golden color).