

COAL CANDY

INGREDIENTS:

2 cups granulated sugar
2/3 cup light corn syrup
3/4 cup water
1/2 teaspoon LorAnn Cinnamon Oil or 1 teaspoon (1-dram bottle) for a hotter cinnamon flavor
1/4 teaspoon LorAnn black powder food coloring or 1-1/2 teaspoons black gel food color*
Use of a candy thermometer is recommended

RECIPE TIP: To break candy, transfer the cooled slab to a large zip-top bag and pound into pieces using the end of a wooden spoon.



DIRECTIONS:

1. Have all ingredients and tools assembled and within easy reach of the stove. Line a 9x6-inch loaf pan or 8x8-inch baking pan with aluminum foil allowing foil to overhang sides. Spray with non-stick cooking spray, such as PAM.
2. In a 2-quart saucepan, mix together sugar, corn syrup, water and black powder food color (*if using gel color, add at step 4). Stir over medium heat until sugar dissolves. Insert candy thermometer if using, making certain it does not touch the bottom of the pan.
3. Bring mixture to a boil, without stirring. Early in the cooking process, you can "wash down" any sugar crystals that form on the sides of the pan with a wet pastry brush. *If using gel coloring, add when syrup reaches 260°F. Do not stir. Boiling action will incorporate color into syrup.
4. Continue to cook and remove from heat precisely at 300°F (temperature will continue rising), or until drops of syrup form hard, brittle threads in cold water. After boiling action has ceased, add flavor and stir. **USE CAUTION WHEN ADDING FLAVORING TO AVOID RISING STEAM.**
5. Pour syrup into prepared pan. Do not refrigerate. Cool completely. Once candy is cooled, lift from pan and remove foil.
6. Break candy into small chunks to simulate coal pieces (see tip). For best results, store candy at room temperature in an airtight container.