

COCKTAIL FLAVORED LOLLIPOPS

INGREDIENTS:

2 cups granulated sugar
2/3 cup light corn syrup
3/4 cup water
LorAnn Super-Strength Flavors (total amount of flavoring added should be no more than 1 to 1-1/2 teaspoons)
Lime and/or lemon zest, optional
LorAnn's Liquid Food Color, optional
Lollipop molds, any design
Sucker sticks
Sucker bags and twist ties (optional)



DIRECTIONS:

Always calibrate your thermometer before you begin. Have all ingredients and tools assembled and within easy reach of the stove. The use of metal spoons and measuring utensils is recommended.

1. Oil lollipop molds, or spray with non-stick cooking spray.
2. Put a small amount of grated zest (optional) into cavity of each mold and put sucker stick into place.
3. In a heavy (good quality) 2-quart saucepan, mix together sugar, corn syrup and water. Stir over medium heat until sugar dissolves.
4. Insert candy thermometer if using, making certain it does not touch the bottom of the pan. Bring mixture to a boil without stirring.
5. Early in the cooking process, "wash down" any sugar crystals that form on the sides of the pan with a wet pastry brush.
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, color, and stir. **USE CAUTION WHEN ADDING FLAVORING TO AVOID RISING STEAM.**
7. Carefully pour syrup into prepared molds. Do not refrigerate.
8. Once candy has set, remove from molds and wrap with bag and twist tie, or store in airtight container.

Any of our LorAnn super-strength flavors can be combined to create your own custom flavoring creations!

Strawberry Daiquiri – 1 dram LorAnn Strawberry Super-Strength + 1/4 teaspoon LorAnn Lime Super-Strength

Mojito – 1 dram LorAnn Lime Super-Strength + 1/4 teaspoon LorAnn Peppermint Flavor

Champagne Cocktail – 1 dram LorAnn Sparkling Wine Super-Strength+ 1/4 teaspoon LorAnn Lemon Flavor

Peach Daiquiri – Peach + Lime

Mango Daiquiri – Mango + Lime

Watermelon Daiquiri – Watermelon + Lime

Bay Breeze – Cranberry + Orange

Sea Breeze – Cranberry + Grapefruit

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