

INGREDIENTS:

SUPER LEMON LOLLIPOPS

FOR LOLLIPOPS:

1 cup/200 g sugar 1/2 cup/120 ml water 1/4 cup/60 ml light corn syrup 1 1/4 tsp citric acid 3/4 tsp LorAnn Lemon Oil few drops Yellow Liquid Food Coloring

FOR SOUR POWDER:

1/2 cup/50 g confectioners' suga 2 tsp citric acid



DIRECTIONS:

For Lollipops:

- 1. Coat the lollipop molds with nonstick cooking spray. Place lollipop sticks in the molds.
- 2. Combine the sugar, water, and corn syrup in a large, heavy saucepan. Bring to a boil over medium-high heat.
- 3. Continue cooking until the mixture reaches 300°F/149°C (hard-crack stage). Immediately remove the saucepan from the heat.
- 4. Add the citric acid, lemon oil, and food coloring and stir to combine. (Be careful to keep your face away from the pan, as the fumes can sting your eyes.)
- 5. Pour the mixture into a heatproof measuring container with a spout. or a candy funnel. Divide the mixture among the prepared molds.
- 6. Let the lollipops cool and harden, about 15 minutes, before removing them from the molds.

For Sour Powder:

- 1. Mix the confectioner's sugar and citric acid together in a bowl
- 2. Dip the lollipops in the mixture to coat

Yields 24 small or 10 big round lollipops

Storage: wrap in cellophane bags, twist-tied shut in a cool, dry place for up to one month