

COLORFUL CANDY WAFERS

INGREDIENTS:

½ cup hot water
.25 oz. package powdered gelatin
1 tablespoon light corn syrup
Pinch of salt
2 pounds powdered sugar, plus more for kneading
1/8 teaspoon each LorAnn Super Strength Flavors of choice
(we used watermelon, cinnamon, lemon, green apple and grape)
LorAnn Liquid Food Colors of choice (we used pink, red, yellow,
orange and purple)



EQUIPMENT

1.5-inch round cookie cutter

DIRECTIONS:

1. Pour the hot water into the bowl of a stand mixer fitted with the paddle attachment. Stir in the gelatin, corn syrup and salt. Mix at low speed until gelatin is completely dissolved. With mixer on low speed, beat in powdered sugar, 1 cup at a time.
2. Dust a work surface with powdered sugar. Transfer dough to work surface and knead in additional powdered sugar until the dough is smooth and not sticky.
3. Divide dough into 6 equal pieces. Flatten one piece into a disk and cover the other pieces with plastic wrap. Add 5 to 6 drops of pink food coloring and 1/8 tsp. Watermelon Super-Strength Flavor to the center of the dough; fold in the sides. Knead dough until color and flavor are evenly distributed. If dough becomes sticky, knead in more powdered sugar. Re-wrap in plastic.
4. Repeat with additional colors and flavors.
5. On a work surface liberally covered with powdered sugar, roll out one of the colored disks to 1/8-inch thickness. Cut out wafers using a 1.5-inch round cookie cutter. Transfer candies to baking pans dusted with powdered sugar. Repeat with remaining dough disks.
6. Let wafers dry at room temperature, uncovered for 24 hours. Flip wafers and allow to dry for another 12 to 24 hours. Set wafers should be firm and have a snap when broken. Store candies at room temperature in airtight containers.

*Candies will keep for several months

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