

CHERRY LIME LOLLIPOPS

INGREDIENTS:

2 cups granulated sugar
⅔ cup light corn syrup
¾ cup water
½ teaspoon LorAnn Cherry Super-Strength Flavor
½ teaspoon LorAnn Key Lime Super-Strength Flavor
LorAnn Red Liquid Gel Food Coloring
Zest from 2 limes
4 to 5 LorAnn Small Round Lollipop Sheet Molds (or other shape molds)
Small Lollipop sticks, Lollipop bags & twist ties



EQUIPMENT:

Use of a candy thermometer is recommended

DIRECTIONS:

Make sure your thermometer measures accurately; in boiling water it should read 212°F (100° C). Have all ingredients and tools assembled and within easy reach of the stove. The use of metal spoons and measuring utensils is recommended. Line a rimmed baking sheet/jelly roll pan with foil and lightly oil or spray with non-stick cooking spray (such as PAM). If after pouring the syrup into the molds you have excess candy, you can pour it onto the foil for break-up candy.

1. Oil or spray clean, dry mold cavities with non-stick cooking spray. Sprinkle mold cavities with a small amount of lime zest. Insert sucker sticks and set aside.
2. In a heavy (good quality) 2-quart saucepan, mix together sugar, corn syrup and water. Stir over medium heat until sugar dissolves.
3. Insert candy thermometer (if using), making certain it does not touch the bottom of the pan. Bring mixture to a boil without stirring.
4. Early in the cooking process, "wash down" any sugar crystals that form on the sides of the pan with a wet pastry brush.
5. Continue to cook the syrup, without stirring, until the temperature reaches 260° F; add 3 to 4 drops of red liquid gel coloring. Do not stir; boiling action will incorporate color into syrup.

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 cherry and key lime flavors and stir. USE CAUTION WHEN ADDING FLAVORING TO AVOID RISING STEAM.

7. Carefully pour syrup into prepared molds. Do not refrigerate.

8. Cool completely. Remove lollipops from molds. Place in sucker bags and secure with twist ties. Store hard candy in a cool, dry place. Do not refrigerate. Sprinkle with additional lime zest before serving, if desired.

Tip: For easy clean-up, simply soak your pot and utensils in hot water until the hardened candy is dissolved.

Share your creations with us on social media!
#lorannoils @lorannglobal



LORANNOILS.COM