

## HALLOWEEN MARSHMALLOW LOLLIPOPS

## **INGREDIENTS:**

1 package (19 oz) LorAnn Hard Candy Mix
 ½ cup water
 1 dram LorAnn Marshmallow Super Strength flavoring
 ½ cup candy corn, frozen
 ¼ Halloween sprinkles

## **EQUIPMENT:**

Saucepan
Candy thermometer
LorAnn Lollipop Sticks
LorAnn Silicone Lollipop Mold



## **DIRECTIONS:**

- 1. Freeze candy corn and Halloween sprinkles in the freezer overnight. Remove from the freezer after the hard candy mix and water begin to boil.
- 2. Prep lollipop molds by placing lollipop stick in them.
- 3. In a saucepan, combine candy mix and water. Stir over medium heat until sugar dissolves. Bring mixture to a boil and insert candy thermometer.
- 4. Cook without stirring. Remove from heat once the mixture reaches 300°F. Add marshmallow flavoring when boiling ceases.
- 5. Pour mixture into silicone molds. Place three pieces of candy corn in the hot sugar mix and sprinkle Halloween sprinkles on top.
- 6. Cool completely, but do not refrigerate. Remove candy from molds and enjoy!