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## HARD CANDY

- 3  $\frac{3}{4}$  Powdered Sugar
- Cups Sugar
- 1  $\frac{1}{2}$  Cups Corn Syrup
- 1 Cup Water
- 1 Teaspoon Flavoring
- Desired Food Coloring

## DIRECTIONS

1. Sprinkle an 18 x 24 inch strip of heavy duty aluminum foil with powdered sugar.
2. Mix sugar, corn syrup, and water in a large and heavy saucepan.
3. Stir over medium heat until sugar is dissolved.
4. Bring to a boil.
5. Boil without stirring until temperature reaches 310 degrees.
6. Drops of sugar in cold water should form hard and brittle threads.
7. Remove from heat.
8. Stir in flavoring and coloring.
9. Pour onto foil and allow to cool.
10. Break into pieces.
11. Store in an airtight container.