

SUGAR-FREE HARD CANDY RECIPE

BULK RECIPE – 10lbs

Please read through ALL instructions before starting.

NOTE: LorAnn's 10lb bulk size package of Sugar-Free Hard Candy Mix is intended for use by professional candy companies who are capable of working in batch sizes of 10lbs or other multiple increments of 10lbs. LorAnn's 10lb package should be used in its entirety with each cooked batch of candy. It should not be divided into smaller batches.

Hard candy making requires the use of very high cooking temperatures. Caution should be used at all times to avoid being burned by hot syrup.

Ingredients

1 10lb bag of LorAnn Sugar-Free Hard Candy Mix
6 cups water
1 – 1 ½ oz. LorAnn Super Strength Flavoring*
LorAnn Food Coloring (optional)
Candy/Deep Fry Thermometer (make sure to calibrate your thermometer prior to cooking for an accurate reading).

*For “strong” flavors such as peppermint or cinnamon, you may want to use only 1oz rather than 1 1/2oz. We recommend using only LorAnn Super Strength Flavorings.

Preparation:

Before you get started, decide where you are going to pour the cooked candy. Professional candy makers pour their hot sugar mixture onto a marble slab to cool. In place of a marble slab, we suggest preparing a rimmed baking sheet with a small amount of non-stick cooking spray. If using hard candy molds, lightly coat your molds with vegetable oil or non-stick cooking spray.

The 10lb mix will produce approximately 172 fluid oz. of cooked candy mixture.

Cooking Instructions:

Combine LorAnn's Sugar-Free Hard Candy mix and 6 cups water. Stir over medium heat until mix dissolves. Insert thermometer, making sure it does not touch the bottom of the kettle. Bring mixture to a boil over medium heat without stirring. Early on in the cooking process, “wash down” any crystals that remain on the sides of the kettle with a wet pastry brush, as all crystals must be properly cooked.

Remove from heat precisely at 320°F. Be sure to watch your thermometer very closely once it has passed 300°F as the temperature will begin to rise more rapidly. The last few degrees go by very quickly so be ready to remove from heat to avoid overcooking (burning) your candy mixture.

Allow the hot candy mixture to cool in the kettle for about 10 minutes before adding the flavor and food coloring. After cooling, add several drops food color (if desired) and the flavoring oil. Stir to combine using a clean spoon. USE CAUTION WHEN ADDING FLAVORING TO AVOID RISING STEAM.

Pour syrup into molds, or onto prepared surface. Allow candy to cool completely in the open air, **do not cover or refrigerate**. As the candy cools, it will thicken and then harden completely. *Note: LorAnn's Sugar-Free Candy Mix takes longer to cool and harden than standard hard candy.*