



Old Fashion Holiday Cinnamon Candy

Hard candy is as simple to make as boiling water and sugar.. A few tricks.. But once you learn those you are all set!

Supplies

1-baking sheet, lined with a silpat or parchment paper
meat thermometer (see the type on the blog I recommend)
pastry brush
3-qt heavy sauce (All Clad)

First with any candy making you should have everything out and ready to use. Measure everything first like you see on TV shows.

3-3/4 cups	granulated sugar
1-1/2 cups	corn syrup
1 cup	water
2 drops	*cinnamon oil

1. In heavy saucepan, place sugar, corn syrup and water. Stir completely until all of the sugar is dissolved. Place on medium heat. About 5 minutes into the cooking and the boiling starts, take a wet pastry brush and brush above the boiling area on the sides of the pan to get any loose sugar that has stuck into the sides.
2. Boil until registers 310°F on a digital meat thermometer.
3. Let sit in pan without disturbing the sugar syrup. Add flavoring, stir without moving too much.
4. Pour on top of prepared pan. Let sit until cooled completely, about 30 minutes. Touch the bottom of the pan and you can tell.
5. Break into pieces.