Christmas Hard Rock Candy

- 2 cups sugar
- 1/2 cup water
- 1 cup light-colored corn syrup
- 1/4 desired food coloring
- A few drops of cinnamon or peppermint oil
- a candy thermometer
- butter
- aluminum foil (or tin foil as we call it)

First line a 8X8 pan with foil and butter the foil. I didn't have an 8X8 pan so I make one out of a larger pan by placing a small loaf pan in one end with a can of can food to hold it in place under the foil.

Butter sides of a heavy 2 quart saucepan.

Add sugar, corn syrup, and water to the saucepan. Cook and stir over medium-high heat till mixture boils, stirring to dissolve the sugar-about 5 minutes. Using a candy thermometer-reduce heat to medium and boil until the mixtures reaches 290 degrees. Stir mixture occasionally-this part takes a good 20 minutes if not longer.

Once the mixture reaches 290 remove it from the heat quickly. Add food coloring and flavoring-stir and then quickly pour the hot mixture into the foil lined pan. Let the mixture cool about 10 minutes and then using a spatula score the top layer of the candy in a checkerboard pattern. If the mixture is too hot the score marks will disappear-don't worry just wait a few minutes more and try again.

Cool completely. Turned cooled candy out onto a cutting board and break along the score marks. This part didn't work out to well for me. So I ended up laying a piece of plastic wrap on top of the

candy and beating it into small pieces by using the back of an ice-cream scooper. (the plastic keeps the pieces from flying all over the place)

Put the broken pieces of candy into a zip-lock bag and add less than 1/4 cup of powdered sugar. Shake the bag around-coating the candy. This step makes the candy look prettier-and it keeps it from sticking together.