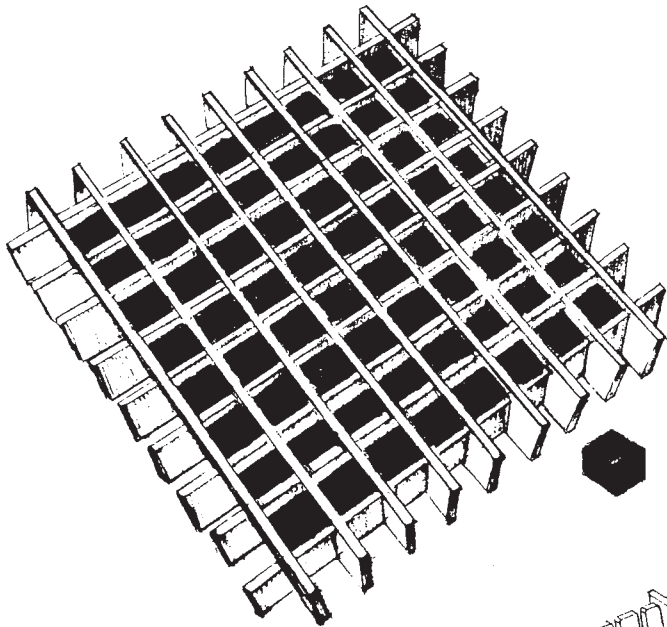


# #S73 HARD CANDY PARTITION TOOL

## Make Old Fashion Hard Candy Blocks

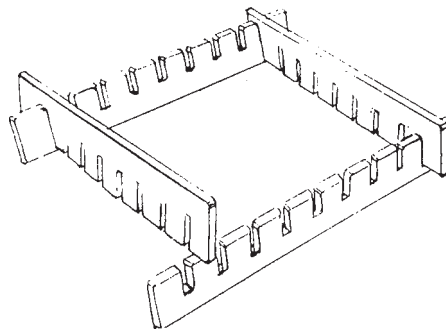


3 1/4 - cup sugar  
1 1/2 - cup light corn syrup  
1/2 cup water  
1 dram Lorann Oil flavoring  
1/8 teaspoon coloring

HARD CANDY BLOCK  
S73



Mix first three ingredients in a large saucepan. Stir over medium heat until sugar dissolves. Boil, without stirring until temperature reaches 310°. Remove from heat. After boiling has ceased, stir in flavoring and coloring. (about 265°)



While candy is cooking...  
Lightly oil the panels on both sides and assemble. For easy assembly set up the four outer panels and turn them over and fill in the balance of the panels.



Place assembled panels onto a cookie sheet covered with a bed of powdered sugar. Funnel the hard candy into each cubicle NOT over the tops.

After the hard candy is still warm remove the panels one at a time and remove the blocks of candy. Wrap each block in twisting wrap. This partition set makes 64 1/2 x 1/2 x 3/4" hard candy blocks. This recipe makes 90 - 110 blocks.

#S73 - 18 partitions - 6" x 6" x 1" - Tool includes 1 pack of wax paper

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