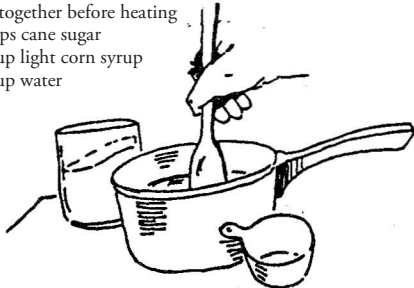


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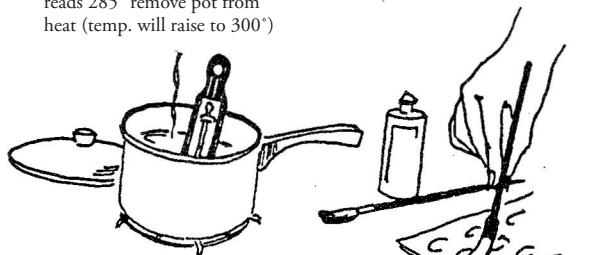
MAKE HARD CANDY SUCKERS ^{and} LOLLIPOPS

1. Stir together before heating
2 cups cane sugar
2/3 cup light corn syrup
3/4 cup water

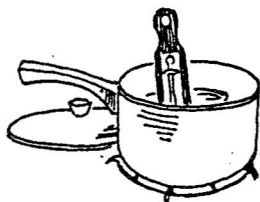


2. Cook at highest heat with lid.
Let boil at least two (2) minutes.

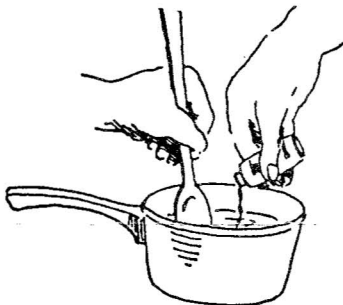
3. Place thermometer into boiling mixture. When thermometer reads 285° remove pot from heat (temp. will raise to 300°)



5. Add hard candy oil, coloring, flavoring and citric acid (if above 260° cooks out). Stir just a little (too much stirring causes graining).



4. Do no stirring until temperature drops to 260°

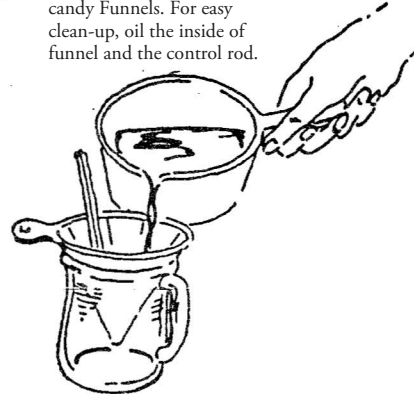


6. Keep lid on pot after you add flavoring.



7. For easy filling of all size molds, be sure to use the candy funnels. For easy clean-up, oil the inside of funnel and the control rod.

Lightly oil molds



8. Filling the Bite-size "Cough Drop" Molds.



Wrap the candy in heavy duty air-tight wrap such as wax paper.

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