



## Candy Making Kit for boiled Sweets; Strawberry and Butterscotch

v11240

[b]Amount:[/b] Approx. 500 g [b]Preparation Time:[/b]  
approx. 30-45 minutes [b]Shelf Life:[/b] One month in an  
airtight container

*Comment faire*





**Ingredients:** [b]Basic Mixture:[/b] 1dl water 450g sugar 125g dextrose monohydrate [b]Strawberry flavoured Sweets:[/b] 2 tsp citric acid 1.5ml red coloring 2ml strawberry flavour [b]Butterscotch flavoured Sweets:[/b] 1.5ml brown colouring 4ml toffee flavour

**2 [b]Tools:[/b]** 1 small saucepan with a lid (not aluminium) 1 scales 1 deciliter measure 1 thermometer (200°C) 1 towel 1 baking sheet (possibly two when making a large portion) 1 candy mat 1 brush 2 plastic scrapers 1 syringe 1 candy cutter per person [b]Packaging[/b] Plastic bags or airtight containers

**Instructions:** 1. Fold a towel and place it on the worktop. Place the baking sheet on top. Apply a small amount of oil onto both sides of the candy mat and place it on the baking sheet. Apply a small amount of oil to the plastic scrapers and scissors. 2. Mix water, sugar and dextrose monohydrate in a saucepan over full heat with the lid on. 3. Remove the lid when all the sugar has melted and then place the thermometer in the saucepan. 4. Boil until the temperature reaches 162°C exactly and pour the mixture onto the candy mat. 5. Wait for approx. 30 seconds. Add coloring and – if you wish – citric acid. Knead with the plastic scrapers from side to side, mixing in the color and moving the mixture around on the candy mat. 6. When the mixture is slightly firmer, add flavourings (flavours and essential oils). Continue kneading until the mixture is cooled so that it can be kneaded by hand. 7. Gather the mixture together and pull out short strips of the mixture. These are cut into sweets or formed into lollipops. Do not let the boiled sweets touch each other. 8. Wrap the boiled sweets tightly when they have cooled slightly. [b]Trouble Shooting:[/b] If the candy mixture is crystalizing: - The work surface may have become too hot. Change the baking sheet or move to a different place on the work top. If the boiled sweets are sticky: 1. This may have been caused by too much oil on the candy mat and the tools. 2. This may have been caused by excessive humidity in the room – air the room.