

Cinnamon Rock Candy



Prep time: PT10M
Cook time: PT20M
Total time: PT30M
Yield: 20 Servings

Ingredients

- 1 cup Water
- 3 3/4 cup Sugar
- 1 1/4 cup Light Corn Syrup
- 1 teaspoon Food Coloring (Optional)
- 1 teaspoon Cinnamon Oil (2 teaspoons for spicy)
- 1 1/2 cups Powdered Sugar

Cooking Directions

1. Butter a 15 inch x 10 inch x 1 inch cake sheet pan.
2. Line with parchment paper and butter the parchment paper, making sure the edges of the parchment paper are well buttered to prevent the candy from seeping underneath.
3. In a large deep sauce pan combine water, sugar, corn syrup and food coloring. Mix over medium high heat until sugar starts to dissolve. Attach a candy thermometer to the side of the pan making sure it does not touch the bottom of pan for an accurate temperature.
4. Continue to boil until sugar mixture reaches 300 degrees (hard crack stage) about 20 minutes. Watch closely, if mixture starts to boil to close to the edge of pan remove from heat and stir until bubbles subside and then return to medium high heat.
5. Once mixture reaches 300 degrees remove from heat and stir in the cinnamon oil, working quickly. Keep face away from the mixture as it is strong like onions and keep area well ventilated.
6. Pour immediately into prepared pan. Allow to cool for 4 hours.
7. After 4 hours dust the top of candy with powdered sugar. Flip candy over onto a large cutting board or cookie sheet and remove parchment paper. Return candy to the pan and use the tip of a sharp knife to break candy into bite size pieces. Dust with more powdered sugar and store in a airtight container.

Recipe from:

<http://www.serenabakessimplyfromscratch.com/2011/12/cinnamon-rock-candy.html>