



KRYPTONITE CANDY

INGREDIANTS

350g granulated sugar

175g Golden Syrup

235ml water

1/4 teaspoon cream of tartar

2 1/2 drops electric green gel food coloring

1/2 teaspoon candy flavoring optional

2 tbsp Icing Sugar

INSTRUCTIONS

Line a baking sheet with parchment paper or a Sil-Pat and set aside.

In a heavy saucepan over medium-high heat, whisk together the sugar, corn syrup, water, and cream of tartar. Keep cooking and stirring occasionally until the sugar has dissolved.

Bring the liquid to a boil and then reduce the heat to medium / medium-high.

Cook for 20 to 40 minutes,

Removed from the heat and whisk in the food coloring and candy flavoring, if desired.

Immediately pour onto the prepared baking sheet.

Allow the candy to cool completely. (Min took 45 minutes to 1 hour.) Break the candy into medium sized pieces. I used a metal skewer and meat mallet to accomplish this, but you can use whatever you have on hand

Pour the icing sugar into a gallon sized Ziploc bag. Add the candy pieces to the bag. Seal the bag and gently roll around the candy and the sugar until the candy has a light dusting over all of the pieces. Serve immediately or store in the same bag until ready to eat.



Don't forget to share pictures of your yummy sweets on our Braintree District Scouts Facebook page or email heroes@braintreedistrictscouts.com