

Homemade sucker recipe

Sweet and yummy homemade suckers that will bring a smile to your kids' faces.

Prep time: 15 minutes
Cook time: 20 minutes
Ready in: 35 minutes
Servings: 24 suckers
Happy taste buds: Lots



Ingredients

1 cup light corn syrup
1 cup water
2 cups sugar
Flavoring and food coloring

Directions

1. Prepare sucker molds on a cookie sheet and spray with cooking spray.
2. In a 2-quart saucepan, combine corn syrup, water and sugar. Place over high heat and stir with a wooden spoon until mixture comes to a boil.
3. Attach candy thermometer and stop stirring. Cook the syrup until it reaches 300 degrees F or hard-crack stage.
4. Remove from heat. Add flavoring and food color and stir with a wooden spoon until blended.
5. Carefully and quickly pour into molds and cool at room temperature. Makes about 24 suckers.