



Treat Time

Approximate Time: 60 minutes

Prep Time: 2 minutes

Cook Time: 35 minutes

Cool Time: 10 minutes

Dutch Oven “Vinegar Taffy”

2 1/2 cups sugar

1/2 cup water

1/4 cup vinegar

1 Tbls. butter

1/8 tsp. salt

2 tsp. vanilla extract



Combine all ingredients, except vanilla, in a 2 quart Dutch oven (or 2 quart heavy sauce pan). Cook over low heat, stirring gently, until sugar dissolves (about 7 minutes). Cover and cook over medium heat 3 minutes. Uncover and Using pastry brush from hot water bath, wash down small segment of side of pot to remove any sugar crystals. Do not scrape sides of pan. Continue to cook over medium heat, without stirring until mixture reaches soft crack stage; when a drop of boiling syrup immersed in cold water separates into hard though pliable threads; 270 degrees F.; about 25 minutes. (For a softer taffy cook to a hard ball stage; a drop of boiling syrup immersed in cold water forms a rigid ball. Though the ball is hard, it will still be somewhat pliable; 260 degrees F.)

Remove from heat. Stir in vanilla. Pour candy onto a buttered jelly roll pan or marble slab. Let cool to touch (about 10 minutes).

Treat Time: Butter hands, and pull candy until light in color and difficult to pull. Twist and pull into ropes about 1 inch in diameter. Cut into 1 inch pieces. Wrap each piece in wax paper.

(Taffy was a special sweet treat for the pioneers. It takes only a few basic ingredients, it is fun to make and a small piece lasts a long time when you let it slowly dissolve in your mouth.)