



## Treat Time

Approximate Time: 15 minutes (not including prep time)

### Iron Rod Candy

**Prep Time: 20 minutes**

**Cool Time: Approximately 30 minutes**

- 2 Cups sugar
- 1/2 Cup light corn syrup
- 1/2 Cup water
- 1/4 Teaspoon cream of tartar
- 3/4 Teaspoons raspberry extract (or other flavoring)
- 5 drops red food coloring
- 10 drops of blue



Mix the sugar, corn syrup, water, and cream of tartar in a 3 quart saucepan. Stir constantly until the sugar dissolves, while cooking over medium–high heat (approximately 5 minutes). Continue to cook (approximately 8 minutes) without stirring until the temperature reaches 265 degrees F.

Turn off the heat and mix in the flavoring and the food coloring to taffy mixture. Pour onto a buttered platter. When cool enough to handle, but still warm (approximately 30 minutes). Use a buttered spatula to cut mixture into even portions (one or two for each member of your family).

**Treat Time:** With buttered hands, pull, fold, and twist each piece of taffy repeatedly until they appear glossy. Roll and twist each piece into a six–eight inch long coil. Set on a buttered cookie sheet to cool.

**Closing Prayer** and blessing on the food.