

**Prep Time:** 10 minutes  
**Cook Time:** 30 minutes  
**Cool Time:** 60 minutes



**Ingredients:** 1 C. butter  
2 C. sugar  
1 (14 oz.) can sweetened condensed milk  
1 C. corn syrup  
1/8 tsp. salt  
1 tsp. anise extract (if your family doesn't like black licorice substitute vanilla extract.)  
1/2 tsp. black food coloring paste (purchase at craft store in the cake decorating section.)

**Instructions:** Line a 9x9 inch square baking pan with foil, extending foil over edges of the pan. Butter the foil and set aside. In a heavy 3 quart saucepan, melt the butter over low heat. Add the sugar, sweetened condensed milk, corn syrup, and salt. Mix well. Cook over medium heat, stirring frequently until mixture comes to a boil. Clip a candy thermometer to side of the pan. Continue to cook without stirring until candy thermometer reaches 244 degrees F. (firm-ball stage). Reaching firm-ball stage should take 15 to 20 minutes. Remove from heat and remove candy thermometer from saucepan. Stir in anise extract and food coloring, without scraping sides or bottom of pan. Quickly pour candy, without scraping the sides or bottom of the pan, into the buttered-foil-lined pan. Cool until easy to handle (approximately 1 hour).

Treat Time: Turn out of pan and remove foil. Cut with a buttered knife into 36 pieces. Give each child a piece of wax paper to work on and one or two pieces of candy. Help the children shape their candy into musical note shapes. Wipe hands on paper towel if they become too buttery. Wrap extra pieces (after they cool completely) in a square of wax paper and twist ends to seal.

Optional: Listen to church hymns or songs from the Childrens Songbook, while shaping the candy into notes.