



Stained Glass Cinnamon Candy

DIFFICULTY. 2/3

PREP TIME
5 MINUTES

COOK TIME
30 MINUTES

SERVINGS
4 CUPS OF CANDY

INGREDIENTS

2 CUPS WHITE SUGAR

2/3 CUP LIGHT CORN SYRUP

1 CUP WATER

1/4 TEASPOON OIL OF CINNAMON

1/2 TABLESPOON RED FOOD COLORING

A NOTE FROM SHE READS TRUTH

This bright red science experiment is just as fun to make as it is to eat. While the mixture bubbles on the stovetop, my kids walk dutifully past the pan, shouting temperature updates from the candy thermometer. When we hit 300 degrees on the note, they hover closely to watch the molten sugar spread across the sheet pan as I pour. The following hour is typically characterized by questions of, "Is it cool enough to touch yet?" and, "Can I be the one to crack it this time?" It's hard to know which holiday memories will stick with them into adulthood, but I bet making cinnamon candy will be one of them.

DIRECTIONS

1. Combine sugar, syrup, and water in a medium saucepan.
2. Stir over heat until dissolved, then cook without stirring until hard-crack stage (300 F) or until brittle threads form in cold water
3. Add oil of cinnamon and coloring
4. Pour into shallow buttered baking sheet. When hard, break into pieces

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