

# Naked Gold Sugar-Free Hard Candy Mix

Please read through **ALL** instructions before starting.

Hard candy making requires the use of very high cooking temperatures. Caution should be used at all times to avoid being burned by the hot syrup.

The use of a thermometer is necessary to being successful with the candy mix. Before starting, make sure your thermometer is calibrated and accurate.

## Ingredients

1 10 lbs. (4.5 kg) bag **Candy Pros Sugar-Free Hard Candy Mix**

1 kg water

44 g **Candy Pros Concentrated Flavoring**

Food Coloring (optional)

1. Prepare molds with appropriate release agent.
2. To your cooking kettle, add **Candy Pros Sugar-Free Hard Candy Mix** and 6 cups of water. Stir over medium heat until mix is completely dissolved.
3. Attach thermometer, making sure thermometer is not touching the bottom of the kettle.
4. With a wet pastry brush, brush down remaining crystals that remain on the sides of the kettle, as all crystals must be properly cooked.
5. Watch your thermometer closely once it passes 300F as the temperature will begin to rise rapidly. To avoid burning your syrup, you must pull your kettle from the heat quickly as the last few degrees go very quickly
6. Remove kettle at precisely 320F.
7. Allow the syrup to cool in the kettle for at least 10 minutes before adding **Candy Pros Concentrated Flavors** and food coloring.
8. Use a clean utensil to thoroughly mix the flavor and color.
9. Pour syrup into prepared molds or into the heated hopper of a depositor. We highly recommend Truffly Made equipment for efficient depositing.

To brighten flavors, add citric acid to cooked syrup before molding.

