

Sparkle Kitchen

Orange Salt Water Taffy

Ingredients

2 cups sugar

2 tablespoons corn starch

1 cup light corn syrup

$\frac{3}{4}$ cup water

2 tablespoons butter (plus about half a stick more for greasing your hands and equipment)

$\frac{1}{2}$ teaspoon orange extract

1 teaspoon orange food coloring (optional)

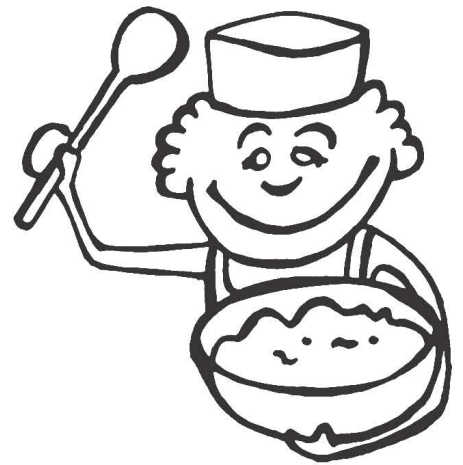
Directions

Butter a large glass or metal bowl, a heat safe spatula, and the blades of a pair of kitchen scissors. Measure the flavoring and food coloring (if using) into a small dish.

Cut about 50, 6-inch squares of waxed paper.

Put a half-stick of butter on a small plate near where you'll be working. Basically, get everything you will need all prepared, so that you don't have to do it with sticky-taffy-hands later.

Then, set that all to the side, and mix the sugar and cornstarch in a large saucepan. Add the corn syrup, water, and butter. Stir everything together and put the pot over medium heat, stirring until the sugar dissolves. Allow the mixture to come to a boil for about 3 minutes, then using a candy thermometer, heat it to 260 degrees Fahrenheit.



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Working quickly, remove the pan from the heat, add the flavoring and food coloring, and stir. Then pour the taffy into the prepared bowl, using the butter spatula to scrape the sides.

Next, let the taffy cool for 20-30 minutes. Once it's cool enough to touch, grease your hands copiously, then stretch the taffy between your fingers. Use one hand to catch the center of the taffy, and pull it out again. You're now "pulling the taffy". Continue in this manner—remembering to re-grease your hands every few pulls—for about 15 minutes, or until the taffy is smooth and lighter in color.

Once the taffy looks good, pull it out into one long rope and cut off 2-inch pieces with the greased scissors. (It helps to have a friend for this part.) Wrap the taffy in individual waxed paper squares, and enjoy within 2-3 weeks.

Enjoy!