



<https://tiphero.com/homemade-rock-candy>

### **Makes 4-6 sticks of rock candy**

Prep Time: 20 minutes

Total Time: 1- 2 weeks

### **Ingredients**

- 2 cups water
- 4 cups granulated sugar + extra for dredging sticks
- food coloring
- natural flavoring (optional: raspberry, cherry, cinnamon, lemon, orange, peppermint)

### **Equipment**

- small saucepan
- wooden spoon
- wooden skewers / swizzle sticks / string & pencil
- clothespins
- 4 – 6 clean, narrow glasses (Champagne flutes are ideal, but any glass with a narrow opening that a clothespin can rest on will work.)

### **Preparation**

1. Bring the water to a boil over medium-high heat. Slowly, add the sugar one half-cup at a time, stirring until it's completely dissolved and the solution comes to a rolling boil. Remove from heat and cool for 20 minutes.
2. Dip the wooden skewers, swizzle sticks, or string into the sugar solution, then dredge them in the extra granulated sugar, rolling them so that they're completely covered. Set them aside until dry, 5-10 minutes. (If you use string, you will need to straighten it out before laying it flat to dry on parchment paper.)
3. Prepare the glasses: pour 5 – 6 drops of your desired food coloring into the bottom of each glass. If you're using a natural flavoring extract, add a few drops at this time. Pour the cooled sugar solution over the food coloring, about three-quarters of the way up the glass. Stir to combine.
4. Place the dried skewers or swizzle sticks into the center of each glass. Clip the top of each stick with a clothespin to keep it in the center of each glass and so that the tip isn't touching the bottom of the glass (or else it will be difficult to remove.) If using string, tie the opposite end that's not coated in sugar around a pencil, and place the string in the center of the glass. The pencil should be laid over the rim of the glass with the string hanging down.
5. Place the glasses in an area where they will not be disturbed, and let them sit for 1 – 2 weeks, or until the sugar crystals have reached your desired size. (It's important to not move the glasses while the crystals are growing, because this can cause them to fall off the stick or string.)
6. Once the sugar crystals have reached your desired size, gently crack the hardened sugar from the surface of the sugar solution and remove the skewers, swizzle sticks, or string. Allow them to dry before serving.