

SUGAR LOLLIPOPS

MAKES ABOUT TWENTY-FOUR 2-INCH LOLLIPOPS

I know lollipops sound juvenile, and you might wonder how they fit in at an upscale restaurant, but there is something so visually stunning about seeing them all bundled together. The bonus here is that lollipops are super easy to make, but you will get the most incredible praise from your guests. **SPECIAL EQUIPMENT:** lollipop molds (optional); lollipop sticks; candy thermometer

Cooking spray, for the mold (if using)

2¹/₄ cups sugar

3³/₄ cup water

2²/₃ cup light corn syrup

2 drops extract or flavoring of choice

2 drops food coloring of choice

If using a mold, lightly coat it with cooking spray and set aside. If using a nonstick liner, place it on a baking sheet.

In a medium heavy-bottomed saucepan, combine the sugar, water, and corn syrup. Stir over medium heat to dissolve the sugar. Insert a candy thermometer and cook the syrup until it reaches 315°F, what's known as "hard crack" stage (see [Glossary](#)). Take the syrup off the heat. Using a silicone spatula or wooden spoon, stir in the flavoring and coloring.

If using a mold, carefully pour the hot syrup into the mold and insert the lollipop sticks. If using a nonstick liner, carefully pour about 1 tablespoon of the syrup onto the liner and let it settle into a round shape. Place a stick into each pop and rotate the stick, coating it in the syrup for a better hold. Let the lollipops cool about 1 hour before serving.

chef it up!

If you're making these pops for grown-ups, think about some of your favorite cocktails for inspiration. I once made mojito lollipops, adding 2 drops mint extract, 1 tablespoon lime juice, and 1 tablespoon white rum.

