



TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

Candy Corn

Recipe adapted from *Field Guide to Candy*

Makes about 80 pieces

2½ cups confectioners' sugar
¼ cup powdered milk
¼ teaspoon salt
1 cup sugar
⅔ cup corn syrup
⅓ cup unsalted butter
1 teaspoon pure vanilla extract
Food coloring, if desired

1. *In a bowl, combine the confectioners' sugar with the powdered milk and salt and set aside.*
2. *In a saucepan, combine the sugar, corn syrup and butter. Bring the mixture to a boil over high heat, stirring constantly. Reduce heat to medium and cook for another 5 minutes, stirring occasionally. Remove from the heat and stir in the vanilla extract. Stir in the powdered-milk mixture and let the dough rest for a few minutes until it's cool enough to handle.*
3. *Divide dough into 3 equal portions and place each in a separate bowl. Add food coloring as desired, kneading each portion of dough until the coloring is evenly distributed and the dough is smooth and stiff.*
4. *Roll each piece of dough into a rope about 1/2 inch thick. Place the three ropes of dough next to each other to form a long rectangle. Use a rolling pin to gently press them together.*
5. *Using a sharp knife, cut the dough into triangles and place them on a baking sheet. Let set for about 1 hour. Store in an airtight container in a cool, dry place for up to 1 month.*