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Angel Food Candy

SUBMITTED BY: Debbie   PHOTO BY: A. Taylor

"Sugar and dark corn syrup are cooked with vinegar and tempered with baking soda to make a crunchy candy that gets covered in a chocolate coating."

RECIPE RATING:

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PREP TIME   20 Min
COOK TIME   30 Min
READY IN   1 Hr 15 Min
Original recipe yield 1.5 pounds
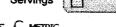
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SERVINGS (Help)

| 30 | Servings

⦿ US ⚪ METRIC

INGREDIENTS (Nutrition)

- 1 cup white sugar
- 1 cup dark corn syrup
- 1 tablespoon vinegar
- 1 tablespoon baking soda
- 1 pound chocolate confectioners' coating

DIRECTIONS

1. Butter a 9x13 inch baking dish.

2. In a medium saucepan over medium heat, combine sugar, corn syrup and vinegar Cook, stirring, until sugar dissolves. Heat, without stirring, to 300 to 310 degrees (149 to 154 degrees C), or until a small amount of syrup dropped into cold water forms hard, brittle threads. Remove from heat and stir in baking soda. Pour into prepared pan; do not spread. Mixture will not fill pan. Allow to cool completely.

3. In the microwave or over a double boiler, melt coating chocolate, stirring frequently until smooth. Break cooled candy into bite sized pieces and dip into melted candy coating. Let set on waxed paper. Store tightly covered.