**Hard Candy**

Prep Time: 5minutes

Cook Time: 10minutes

Servings: 50 pieces

**Ingredients**

* 1 cup Granulated Sugar
* 1/2 cup Water
* 1/4 cup Light Corn Syrup
* Food Coloring
* 1/2 teaspoon Flavoring Oil See note

**Instructions**

* Place the first three ingredients in a small saucepan and stir to combine.
* Turn on the heat to medium high and bring mixture to a boil.
* Boil approximately 10 minutes until mixture thickens and reaches the hard crack phase (310 degrees on a candy thermometer).
* Remove from heat and wait for boiling action to calm down, about a minute.
* Pour in food coloring and flavoring oil and whisk quickly to combine, keeping your face away from the steam. Whisk well.
* Working quickly, pour the mixture into molds or out on a sheet of aluminum foil that has been dusted with powdered sugar. Sprinkle more powdered sugar on top of the candy.
* When candy cools slightly, use a large knife to score it into small bite size pieces. When it cools completely, break into pieces. Store in an airtight container.