

**Skill level 1
Candy Making Basics**

Courtesy Jo-Ann
Stores, Inc.



Supplies:

- Candy coloring — Use oil-base (not water-base) coloring when making candy in special colors or color combinations.
- Candy creme center filling — Use these premade cremes, available in many flavors, to fill candy centers.
- Candy flavorings — Enhance taste with flavorings specifically designed for candy.
- Candy disks — Melt and use colored candy disks to create fancy candy designs. Paint colors on the inside walls of candy cup molds or on top of candy.
- Disposable pastry bags — Disposable pastry bags are used to pipe melted candy and to fill candy cups.
- Latex gloves — Wear these to prevent getting fingerprints on the confections.
- Lollipop sticks — Lollipop sticks are used to create a handle for candies, particularly lollipops. Sticks are often used with lollipop molds.
- Toothpicks — Dip toothpicks from food coloring into white candy to create a variety of candy colors.

Tools:

- Candy melting plate — This is a bubble palette used to melt different colors of candy in the microwave oven.
- Electric skillet — This household appliance is convenient for melting candy. A double boiler or microwave oven also can be used.
- Molds — Molds are available in a wide variety of styles and sizes for making special shapes.
- Paintbrushes — Use brushes that are FDA approved for use with food. A small brush can be used to apply candy to various sections of each candy cup in a mold.
- Squeeze bottle — Use a squeeze bottle to fill candy cups and pipe melted candy into decorative molds.

Directions:

Candy-making basics:

- Make sure all tools are dry because water will harden the candy.
- Don't let candy get too hot; it will thicken and clump. To return candy to its proper consistency, add 2 teaspoons of hydrogenated solid shortening to every 14 ounces of candy. Never thin candy with water or other liquids.
- Use only flavorings and colorings specifically made for candy that are oil-based rather than water-based.

Melting:

Use one of these three methods to melt candy:

1. **Microwave oven:** This is the quickest way to melt candy; use caution to avoid over-heating. Place candy in a microwave-safe container and heat for one minute at the defrost setting. Stir and continue to heat and stir at the defrost setting for 30-second intervals until the candy is pourable.
2. **Double boiler:** Simmer water in the lower pan; remove from heat. Place candy in the top pan and stir until melted.
3. **Electric skillet:** Use this method for extended candy making that uses colors. Turn the skillet on low and place glass containers of colored candy inside. Fill the skillet with water to halfway up the sides of the containers. Heat on low, stirring the candy until it is melted.

Coloring:

Using colors designed for candy making, dip a toothpick in the color and run it through the melted candy. Discard the toothpick and stir the candy. Repeat to darken the color.

Candy Making Basics continued



Directions continued:

Molding and unmolding:

1. Fill the mold cavity with melted candy using a spoon, squeeze bottle or pastry bag.
2. Tap the mold on the counter several times or use a toothpick to remove invisible air bubbles.
3. Make sure the candy is level and the edge of the cavity is clean. Place the mold in the refrigerator or freezer to set. Remove candy from the mold when the candy appears frosty (see Photo A).
4. Turn the mold over, holding it about 1" above the counter, and gently tap or flex the mold to release the candy. Empty larger, more fragile pieces onto a towel.

Filled centers:

1. Make a candy shell by painting candy on the bottom and sides of the mold (see Photo B).
2. Place the mold in the freezer to set.
3. After it is set, fill the mold with the candy center almost to the top. Pour melted candy over the top, tapping to make it settle.
4. Freeze the candy until set. Unmold.

Painting:

1. Use a paintbrush, disposable bag or squeeze bottle to paint or pipe color in the mold areas (see Photo C).
2. Refrigerate or freeze the mold to harden and set each color before adding colors, to prevent colors from smudging.
3. When all cavities are painted and set, fill with candy.
4. Let the candy set, then unmold.

Lollipops:

1. Fill lollipop molds as desired.
2. Place lollipop sticks in the mold indentations (see Photo D). Rotate sticks to cover them with candy.
3. Refrigerate or freeze to set.
4. Gently unmold the lollipops.

Note: For a unique presentation, make a bouquet of delicious edible flower confections (see Photo E).



Skill Level: No experience needed

Due to seasonal nature of project, supplies are available for a limited time only. Please read all instructions prior to beginning; read and follow all manufacturers' instructions for all tools and materials used. Provide adult supervision if children participate in this and all craft projects. Because Jo-Ann Stores, Inc. has no control over the use of materials and tools, nor surroundings, during construction of projects, Jo-Ann Stores, Inc. disclaims any liability for injury, damage or other untoward results. Content of this project sheet is presented in good faith, but no warranty is given, nor results guaranteed. ©2006 Jo-Ann Stores, Inc. All rights reserved. 197-386

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Photo A



Photo B



Photo C



Photo D