



## Helpful Tips for Getting the Most from your Sweet Creations Quick Release Hard Candy Lollipop Molds

When preparing your Sweet Creations molds for the first use, we recommend washing them in a combination of warm to hot wash water and a mild dishwashing detergent. Drain in a colander or on clean towel. When dry, coat the inside surface of the molds with any household cooking oil or grease. Use a clean, unused lollipop stick to coat those hard to reach tight areas of the molds. Sprays such as Pam can be used, just wipe off any excess overspray (products like Pam may leave a yellow sticky residue over time). Once coated, the molds will only need an additional oil coat about every third or fourth use and after washing.

When using your molds with young children, use extra caution and common sense. Keep little fingers, hands, and arms away from the HOT hard candy syrup and the pan it is cooked in. If the pan should get knocked off the stove and anyone touches it or the syrup, it WILL BURN! Even after they have been poured, the lollipops stay hot for several minutes. Also, the clips are small so keep them out of the reach of youngsters that might try to put them in their mouth. All candy flavors are concentrated therefore, keep all flavors out of the reach of children.

Each 1-cup of sugar batch makes approximately 10 to 15 lollipops depending on the size of the molds used. A lightweight, 1½ quart saucepan works well for a regular batch of candy. The average number of calories for a single medium size homemade lollipop is about 60.

Be sure and check your thermometer for accuracy. It should read 212 degrees F at the point water starts to boil. If it does not, adjust final cooking temperature accordingly. This check will save you those burned batches.

After adding sugar, corn syrup and water to the pan, stir the solution well before setting the pan on the burner. Your burner should be set on Medium High if using an electric stove and set to Medium on a gas stove. Do not let the thermometer rest on the bottom of the pan while heating the candy solution as this will result in a false reading and under-cooked candy.

A piece of real marble is the best surface to use when making hard candy lollipops with your molds. You may be able to find a marble piece at stores like Taiwan Imports. Check in their kitchen accessories section. You can use any surface if it is flat and will withstand the high temperatures of hard candy. A new heavy gauge cookie sheet, turned upside down, will work as well as a countertop cutout covered with plastic laminate, (Formica). You can save on the cleanup time by covering the surface with aluminum foil which does not require any cooking oil. The candy will come right off the foil!

Wash and dry then grease your cookie sheet or marble slab. If you are covering the surface you are setting up the molds on with aluminum foil you do not need to grease the foil. Do not use a cookie sheet that is warped or that warps while in the oven.

Place the clip on the mold tab then insert the lollipop stick. The stick should be snug. If not, remove the stick and squeeze the clip just a little bit and insert the stick again. Always center your stick in the middle of the tabs, top to bottom, of your molds. Doing this will center the lollipop stick in the center of your finished sucker.

Check molds to make sure they are lying flat on your pouring surface. If they are not, the syrup will run out from the open space at the bottom of the mold. If they will not lay flat, sometimes flipping the mold over and placing the clip on the other side helps.

Pour molds full until they have pillow looking effect to them. When adding candy eyes or other edible candy decorations, cool the lollipops for about 5 minutes then dab the backs of the eyes or decoration with light corn syrup and then apply to the cooling lollipops with tweezers. They will stick. You can add most any kind of edible candy decorations using this method.

If your suckers are sticky, or if they bend or even fall off the stick you have not cooked them to the full 300 degrees F hard crack stage. A good way to check if your candy is cooked to hard crack stage is to drop one drop of cooked candy solution into a cup of ice-cold water. It should make a crack sound and be hard when pressed between your thumb and finger. When your candy has reached 300 degrees F, remove the pan from your burner and let the bubbles settle out. The temperature should be about 265 degrees F at this point, and cool enough to add flavor, color etc. and will be thick enough to pour into the molds.

Add the flavoring and blend in before adding whitener or color. When adding flavors do not stand with your face directly over the pan, the steam rising will be hot and pungent. Do not add flavor while the candy solution is still boiling, as it will cook out of the candy. Do not over stir the solution as this can cause the lollipops to "go to sugar" quicker (they will start looking cloudy and taste gritty). For marbled effect, add color and swirl in color instead of blending in completely, then pour.

You can two-tone your suckers by pouring half your mold one color and the other half another color (bottom pour white, top pour red for instance) or one half one flavor (banana) and the other half another flavor (strawberry).

When using granulated citric acid with the fruit flavors, sprinkle directly into the candy solution after removing the pan from the stove top and stir a few times. Citric acid brings out the fruit flavor, as well as adding some tartness. Then add flavor and color.

Your lollipops will be cool enough to un-mold in about 15 minutes. When you take the clips off, the molds should spring (quick release) away from lollipop. Try not to spread your molds open any further than they open normally. If you continually open them too wide, they will lose their shape and then leak.

It takes as long to make 10 suckers as it does to make 20, If you have the molds and are doing a special project, double your batch and cut your time in half. To prepare for the next use, simply rinse molds in hot water and drain dry for quick clean up. There is no need to oil the molds again unless the candy starts to stick or after washing the molds with soap and water.

If by chance you scorch a batch, add 1/8 cup of peanut butter or a combination of cinnamon and wild cherry (1/4 tsp) each. Unless your batch is badly scorched this will save it. Otherwise do not waste flavoring and sticks (amount given is for a 1-cup of sugar batch).

Your Sweet Creations Hard Candy Lollipop molds can be used for a variety of sweet treats; hard candy lollipops are just a start. By squeezing and holding the tabs together with your fingers or a paper clip, you can cut out cookie shapes in cookie dough. Here are some other ideas: Rice Crispy treats on a stick; cookies on a stick; chocolate lollipops made from molding chocolate; Play Dough shape cutters; plaster of paris molds to make refrigerator magnets; mold soap scraps into fun and useful shapes for the bath.

Clean up is easy. Remove any excess candy left on the mold and re-clip for the next batch when doing more than one batch during your cooking session. When your molds become sticky just put them in a sink or pan of warm water and let soak for about 10 minutes then let them air dry. You may want to re-oil at this time. Clean up pans and utensils easily by soaking in hot water. The candy residue will dissolve right off.

You can also run the molds through the dishwasher to clean them. We recommend placing the molds in a mesh bag putting them in the dishwasher. Be sure the mesh is small enough to keep the clips in the bag, otherwise the clips may get loose, fall to the bottom, and damage the dishwasher. Washing them this way may cause the shiny aluminum to "discolor" with some areas that look gray rather than shiny. This in no way causes any harm to the molds and once cleaned in any manner, they can be coated again with vegetable oil or "Crisco" at the time of use. However, you can also soak the molds in hot soapy water to clean them, as mentioned earlier.

With a minimum of care, your molds will last for many years. They do not crack or break like the inexpensive plastic hard candy molds. You can store your molds in an empty, clean ice cream pale or a Tupperware canister.

We hope these helpful hints will make your lollipop making experience fun and rewarding.

Thank you for your interest in Sweet Creations Quick Release Lollipop Molds.