

Shopping List

Bulk

Sugar

Vanilla

Powdered milk

Agave syrup

Grocery

Powdered sugar

Dairy

Butter or margarine



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Homemade Candy Corn



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INGREDIENTS

2 1/2 c organic powdered sugar, sifted

1/3 c organic powdered milk

1 c organic granulated sugar

2/3 c organic light agave syrup

1/3 c organic salted butter

1 t organic vanilla extract

Food coloring

INSTRUCTIONS

1. In a medium sized bowl, whisk the powdered sugar and powdered milk together. Set aside.
2. In a medium saucepan, combine the granulated sugar, agave syrup, and butter over high heat, stirring frequently, until it comes to a boil.
3. Reduce heat to medium and add the vanilla and continue stirring frequently for five minutes—the mixture will begin to reduce and thicken.
4. Remove pan from the heat. Stir in the powdered sugar/milk mixture a little at a time, stirring after each addition until all the dry mixture has been mixed into the wet mixture.
5. You can either leave the dough in the saucepan or turn it out into a bowl sprinkled with powdered sugar until it is cool enough to be handled.
6. Divide the dough into as many sections as you'd like to create colored segments for your finished candy, and place them in small separate bowls. Mix each mound of dough with food coloring until you reach your desired color. Hint—you may want to wear gloves so your hands don't get stained, and the longer you wait the harder the dough will be to work with.
7. On top of a sheet of waxed or parchment paper, roll out each color of dough into a long thin rope. The thinner the rope, the smaller

that segment of color will be in your finished candy. I divided my dough into three colors and made four 17" ropes of each color (they were about 3/8" thick)

8. Press together your ropes of dough in whatever color combination you'd like. To ensure that each segment sticks together, press a second sheet of waxed or parchment paper on top and press with a rolling pin or your hands.
9. Using a very sharp knife, cut the dough into triangle segments. Keep a damp, clean cloth on hand to wipe off the knife if it gets sticky.
10. Let the finished kernels set for an hour or two before serving.

Note from the original recipe author, Jessie Oleson —up the cute quotient by placing a dab of green frosting in the inside of a lid of an empty baby food container and place 2-3 kernels on top, then screw the lid into the jar bottom-side up to create a magical forest of an Easter Corn terrarium.



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