



# ROCK CANDY

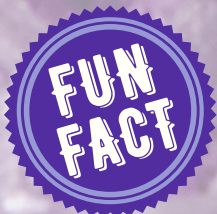
## INGREDIENTS

- 2 CUPS OF WATER
- 4 CUPS OF GRANULATED SUGAR
- 1/2 TO 1 TEASPOON FLAVOURING EXTRACT OR OIL (OPTIONAL)
- 2 DROPS FOOD COLOURING (OPTIONAL)

## OTHER SUPPLIES:

- GLASS JAR(S)
- STRING
- A PENCIL
- PAPER CLIPS

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- CUT A LENGTH OF A THICK COTTON STRING A FEW INCHES LONGER THAN THE HEIGHT OF THE JAR, AND TIE IT TO A PENCIL. PLACE THE PENCIL ACROSS THE LIP OF THE JAR, AND WIND IT UNTIL THE STRING IS HANGING ABOUT 1 INCH FROM THE BOTTOM OF THE JAR. ATTACHING A PAPER CLIP TO THE BOTTOM OF THE STRING WILL WEIGH IT DOWN AND HELP IT HANG STRAIGHT.
  - WET EACH STRING WITH WATER AND ROLL IT IN GRANULATED SUGAR. SET THESE ASIDE.
  - BRING THE WATER TO A BOIL IN A SAUCE PAN AND BEGIN ADDING THE SUGAR, ONE CUP AT A TIME, STIRRING AFTER EACH ADDITION. CONTINUE TO BOIL THIS MIXTURE UNTIL ALL OF THE SUGAR HAS DISSOLVED.
  - TAKE OFF HEAT. ADD THE COLOURING AND THE FLAVOURING IF DESIRED AND LET COOL FOR 10 MINUTES.
  - POUR INTO THE PREPARED JARS AND CAREFULLY LOWER IN THE STRINGS.
  - PLACE THE JARS IN A COOL PLACE WHERE IT CAN SIT UNDISTURBED. COVER THE TOP LOOSELY WITH PLASTIC WRAP OR A PAPER TOWEL.
  - LET THEM GROW UNTIL THEY REACH YOUR DESIRED SIZE. TAKE OUT AND LET DRY FOR A FEW MINUTES.



IN SOME PARTS OF GERMANY AND IRAN, ROCK CANDY IS USED TO SWEETEN TEA.