

Rock Candy

These utensils

- Measuring cup and spoon
- Large heavy metal sauce pan
- Long wooden stirring spoon
- Clean glass jar (a tall, sturdy one such as a pint or quart canning jar, mayonnaise jar or pickle jar)
- Piece of cotton string (clean!)
- Popsicle stick, pencil, or skewer
- Paper clip
- Thick pot holders
- Candy thermometer

These ingredients

- 1 cup water
- 2 cups of granulated sugar
- A few drops of your favorite candy flavoring such as peppermint, cherry or lemon, more drops = stronger flavor (optional)
- A few drops of food coloring, more drops = darker color (optional)

Directions

1. Tie one end of the piece of string around the middle of the stick or pencil. Cut the string, if necessary, so that it is a little shorter than your jar.
2. Moisten the string with a little water and roll it in the sugar. Put the paper clip on the end of the string to help it hang straight down. Lay the stick over the top of the glass jar so that the string hangs down inside the jar. The end of the string should not touch the bottom of the jar.
3. Cook the candy mixture.
 - a. Put the cup of water into the sauce pan and heat until it boils.
 - b. Add 2 cups of sugar to the boiling water while stirring. Keep stirring until the sugar dissolves. (If you have a candy thermometer the temperature of the sugar water should reach 240 degrees Fahrenheit.)
 - c. Remove pan from heat. If you want to add flavoring or color, stir it in now.
 - d. Pour the hot mixture into the jar.
4. Let the sugar water sit for a few days where no one will bother it. The crystals will begin to form along the string in a few hours. Let them grow for 3 to 10 days (or more). There are two things that will make the largest crystals:
 - a. Making a thick sugar water mixture (Be sure you put in the whole 2 cups of sugar, or even a little more.)
 - b. Letting them grow for more days
5. When you're ready to eat the rock candy, take the candy-covered string out of the jar. Break the pieces apart and enjoy. Store left-over candy in a covered container.