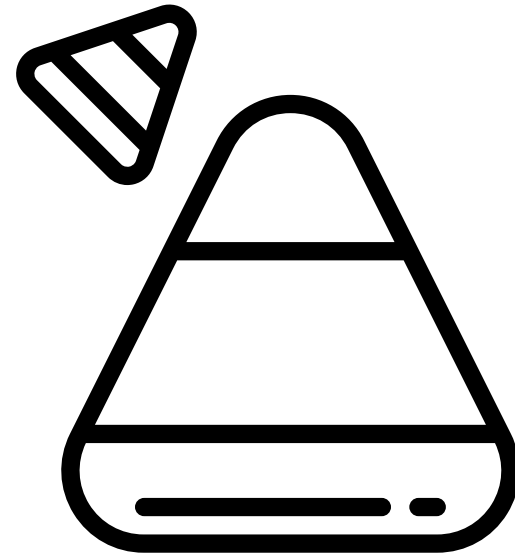


# National Candy Corn Day

- 1 cup powdered sugar
- 2 1/2 tablespoons nonfat instant dried milk (powdered milk)
- 1/8 teaspoon kosher salt
- 1/2 cup white sugar
- 1/3 cup corn syrup
- 2 tablespoons unsalted butter
- 1/2 tablespoon vanilla extract
- Red and yellow food coloring



## Directions

- Sift together the dry ingredients together in a bowl.
- Melt the sugar, corn sugar, and butter: Line a baking sheet with a nonstick baking mat and set it near the stove. Combine the ingredients in a 2 -quart saucepan.
- Place the pan over medium heat and cook until the sugars are dissolved and the butter has melted
- Cook the sugar syrup to 245°F to 250°F: Then remove immediately from heat once the syrup has reached the necessary temperature.
- Add vanilla and then the dry ingredients. Once everything is mixed, pour out the dough onto a baking sheet and cool the dough for 5-10 minutes. The more time it cools, the tougher it is to roll out.
- Cut the dough into three pieces. Make a well in the center of one piece and add 10 drops of yellow food coloring. Make a well in the center of another piece of dough and add 10 drops of yellow food coloring and 5 drops of red food coloring, to make orange.
- Knead both pieces of dough until uniform in color. Be sure to leave the remaining white piece of dough well away from the kneading area so it doesn't get any color. Pinch off a piece of dough from each section roughly the size of a ping-pong ball. Roll each one into a thin 1/4-inch-thick rope.
- Lay the ropes side by side in whatever order you like and gently pinch them together so they stick to each other. Then flatten slightly with a rolling pin. Cut out triangles of candy corn. Continue this until no dough remains.
- Lastly dry the candies by spreading them out on a baking sheet for a few hours