

Quick Dark Candy Sugar

Mix 1.25 lbs turbinado sugar and 1.25 lbs table sugar, 3/4 cup water, 3/4 Tbsp lime juice. The lime juice provides acidity which helps "invert" the sugar.

Bring to a boil and hold at 265-270 F. Use a candy thermometer or another immersion thermometer that can handle high heat. You hold it in this temp range until it's the color you want. As water evaporates, the temp rises, so you'll need to add a teaspoon or so of water periodically to hold at 265-270. Careful - it bubbles furiously as the water is added! Should take about 10 minutes after 265F is reached.

When desired color is achieved, allow the temp to go to 300F. Then pour onto a wax paper lined cookie sheet (use one of the smaller sheets) and allow to cool. Break into chunks for easy storage.