

Christmas Candy Crush

Servings	Preparation Time	Cooling Time	Cooking Time	
8+ People	30 minutes	24 hours	15 minutes	-

No it's not a new addicting game for your smart phone. Though I can't say you won't get addicted to this Christmas candy. I've always gotten this at home every year. It has been my dad's thing to make every year. He uses some of this candy for a cake called Delphia Cake, and the leftovers are eaten throughout the Christmas days. It's basically sugar dipped in sugar. Super easy to make, just hard to keep someone from eating them when you are not watching.



Ingredients

European Measurements	US Measurements
60g gelatin powder	2 oz. gelatin powder
1 kg sugar	35 oz. sugar
6 dl. water	3 cups water
50 ml. pineapple essence	2 oz. pineapple essence
1 tsp. citric acid	1 tsp. citric acid
Food coloring	Food coloring

Directions

- First mix sugar and 3 dl water and heat up. (Use a casserole pot that could hold 5 liters.)
- When it's hot, mix gelatin and 3 dl water in a separate container.
- Directly add this mixture to the sugar-water and bring everything to a boil. Remember to stir frequently so nothing burns.
- When it's boiling take it away from the heat, and keep stirring until it stops boiling.
- Add pineapple essence and citric acid.
- Add your preferred food coloring.
- Stir for one more minute, and pour into a large baking pan lined with a baking sheet.
- Cool for 24 hours in a fridge.
- Lift it out of the baking pan
- Add sugar on top of the candy.
- Try separate the edges from the baking sheet.
- Flip it onto another baking sheet
- Separate the bottom baking sheet from the candy.
- Add sugar to the bottom.
- Now you can start cutting it into long stripes that will be cut again into squares. Remember to dip every side of a square in sugar before storing it away. (Unless you want everything to be glued together every time you want one!)

There's lots of delicious Christmas recipes at the website with a video showing how to make every recipe. (Click to view)

