



# Edible Flower Lollipops

## SUPPLIES:

- Round lollipop moulds
- Lollipop sticks
- Lollipop bags
- Candy thermometer
- Pourable glass container with handle (optional but very helpful)

## INGREDIENTS:

- 2 cups sugar
- 1 cup water
- ½ cup corn syrup
- 1 dram (small bottle) LorAnn's Oil Flavouring
- Food colouring
- Edible flowers



## METHOD:

1. Very lightly spray your lollipop moulds with cooking spray
2. Combine sugar, water and corn syrup over medium heat. Stir until sugar is dissolved. Cook until mixture reaches the hard crack stage, which is 300 degrees
3. Remove the mixture from the heat, then quickly stir in the flavouring and food colouring.  
Be sure to turn your head when you add the flavouring. Sometimes there will be a little puff of smoke that comes up and the scent is very strong (especially when using the cinnamon scent). Stir until the colouring and flavouring are completely mixed.

**TIP:** It's very important to work quickly (but carefully) from here on out, since the candy will start cooling, and you want to use as much of it as possible before it starts to cool and harden.



4. At this point quickly pour candy mixture into a pourable glass container with a handle so it's easy to pour quickly and accurately. Pour some candy mixture into a lollipop mould, then carefully drop a few edible flowers over the top.
  - a. You can use a toothpick to push them down into the middle of the candy mixture, but it's even better if one person pours, then the other person pushes the flowers to the middle of the lollipops with a toothpick, so that you can work quicker before the candy starts to cool and harden.
5. Feel free to experiment with colours, flavours and different varieties of flowers to customise these lollipops to just how you want them!
6. Place a lollipop stick into the mixture and turn slightly to coat it. Repeat for all the moulds.
7. If the mixture starts to cool and gets too hard there is no way to warm it back up and reuse it, which is why it's important to work quickly but carefully.
8. Now let the lollipops sit on the countertop until they are hard. Gently twist the mould just a little bit to release them.

