

# Pulling Candy

## Ingredients

- 1 1/2 pounds sugar
- 1/2 pint molasses (Brer Rabbit Gold label)
- 1/2 pint water
- 1/4 cup vinegar
- 1/2 tsp cream of tartar
- 1/4 pound butter
- 1/4 tsp baking soda

## Instructions

1. Combine sugar, molasses, water, and vinegar in a kettle and heat.
2. When boiling, add cream of tartar.
3. Boil until mixture crisps in cold water (Soft crack stage - 270-290°F)
4. Stir when almost done, then add butter and baking soda.
5. Cool on a buttered large cookie sheet.
6. Pull candy until done. Note: This all takes between 1 1/2 and 2 hours.

## Pulling Candy

$1\frac{1}{2}$  pounds sugar

$\frac{1}{2}$  pint molasses, (Drex Rabbit Gold label)

$\frac{1}{2}$  pint water

$\frac{1}{4}$  cup vinegar

Put in kettle + heat. When boiling, add  $\frac{1}{2}$  tsp. cream tartar.

Boil until it crisps in cold water. Stir when almost done,

add  $\frac{1}{4}$  pound butter,  $\frac{1}{4}$  teaspoon  
soda. Cool on buttered <sup>Large</sup> cookie sheet  
and pull - Note - This all  
takes between  $1\frac{1}{2}$  and 2 hours.