Grandmother's Hard Candy

Ingredients:

- 3 3/4 c sugar
- 1 1/2 c light Karo syrup
- 1 cup water
- 1 tsp (1 dram) flavoring oil
- Food coloring
- Powdered sugar (for dusting the pan)

Directions:

1. Line a baking sheet with foil and powdered sugar.
2. Mix first three ingredients together in a large, heavy saucepan over medium heat. Stir until the sugar dissolves.
3. Boil without stirring until the temperature reaches 310°F or until drops of syrup form hard and brittle threads in cold water.
4. Remove from heat and stir in the flavoring and food coloring.
5. Pour mixture on the pan and allow to harden and cool completely.
6. Break the candy into pieces and store in air tight containers.

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