



## **Fizzy Raspberry Candy**

Recipe by Lexi Bird

Serves: 8-12

Cooking: 1hr

Difficulty: Easy

### **Ingredients :**

- 300ml white sugar
- 2 tbsp. light corn syrup
- 1 1/2 tsp. bicarb
- 1 tsp. Raspberry/berry flavoured cooldrink powder (I use Elgin Dew Cooldrink powder)
- 1/2 tsp citric acid powder
- 30g Freeze dried raspberries (these are not necessary so don't stress if you can't find them at the shops)
- Silicone Baking Paper or Silpat

### **Methods :**

- In a small pot, combine the sugar, water and glucose syrup and bring to the boil, DO NOT STIR or you will encourage the sugar to crystalize. Put the sugar thermometer into the pot and leave the sugar to boil until it reaches 150°C. This will take 8-10 minutes.
- While the sugar is boiling, combine the cooldrink powder, bicarb and citric acid in a little bowl and mix it together so it is completely combined. Set the bowl aside.
- Lay your silpat/greaseproof paper on a heatproof surface or in a flat baking tray.
- Once your sugar mixture reached 150 degrees, take the pot off the stove and use a whisk to stir in the powder mixture making sure you don't have any lumps.
- Pour your candy out onto the Silpat/Baking paper and sprinkle over the freeze-dried Raspberries. Leave the candy to cool completely (about a hour). Smash the candy into bite-size pieces, and store in an airtight container for up to 2 weeks