

# Homemade Candy Corn Recipe

Now it's become our family tradition to make our own candy corn each fall!



Here's how we made it:

We put these 3 ingredients in a saucepan:

- 1/2 cup sugar
- 1/3 cup corn syrup
- 2 1/2 Tablespoons butter

**As soon as I turned the stove** on medium-high I started the timer going for 5 minutes. You **DO NOT** want to overcook this! (This last time made this, I took mine off at 4 mins 30 seconds.) By five minutes the ingredients should be at a boil you cannot stir down. Immediately remove it from the stove. Here's a picture – left is just setting it on the stove, right is at the full boil just before I took it off the stove:



Move very quickly from this point on. Add the following ingredients and stir well.

- 1/2 tsp vanilla extract
- 1 1/2 cup powdered sugar
- 2 1/2 teaspoons of powdered milk
- 1/8 teaspoon salt

Split your candy into three even bowls and add food dye. (We used yellow dye, yellow and red dyes for orange and 1 or 2 tsp of unsweetened chocolate powder to make the brown section).



Roll the candy into snake like sections, push them together and cut into triangles (or into twists).



If you're in the mood for more fall food, be sure to check out our [Pumpkin Muffin recipe!](#)