

SPONGE CANDY

1 CUP SUGAR
1 CUP DARK CORN SYRUP
1 TBSP. VINEGAR
1 TBSP. BAKING SODA

Mix sugar, syrup, and vinegar in heavy saucepan, cook over medium heat, stirring until

sugar dissolves, continue cooking without stirring to 300 degrees on candy thermometer.

or until a little mixture dropped in cold water becomes brittle. Remove candy from heat.

*Quickly stir in soda. Mix well. Pour into a lightly buttered 9 x 9 x 2-inch pan. Don't spread as candy will spread itself. Break into pieces.

This is hard on fillings and caps so be careful and DO NOT CHEW it.

“It reminds me a lot of the flavor of bit-o-honey candy” Tammy