

Butterscotch Lollipops Recipe

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Prep. time : 10 minutes

Cook time : 15 minutes

Ready in 30 minutes

Level : Basic

Ingredients:

- Butter 125g (4.4oz)
- Light brown sugar 200g (7oz)
- Dark muscovado sugar 50g (1.8oz)
- Water 90g (3.2oz)
- Glucose syrup 75g (2.6oz)
- Salt a pinch
- Vanilla powder to taste

Directions

1. Have all your ingredients measured and equipment ready.
2. Put your lollipop mold on a baking tray, and insert a lollipop stick into the each circle of the silicone mold.
3. Cook butter, light brown sugar, dark muscovado sugar, water and salt in a saucepan.
4. When the mixture boils, add glucose syrup or corn syrup.
5. Continue cooking until the mixture reaches 145°C (293°F).
6. Remove the pan from the stove, and add vanilla powder.
7. Wait until the mixture stops boiling, and then pour it into the prepared lollipop molds carefully. You can use a spoon to do that.
8. When your lollipops cool down completely, take them out from the mold, and wrap each lollipop in a cellophane wrap.