

## HARD CANDY

2 cups sugar  
 $\frac{1}{2}$  cup white syrup  
 $\frac{1}{2}$  cup boiling water  
pinch salt  
Flavoring oil--1 tsp annis,  $\frac{1}{2}$  tsp cinnamon or  
 $\frac{1}{2}$  tsp. cloves  
Colors as to individual choice

Boil sugar, syrup, salt and water to hard crack stage. Add coloring just before taking off stove. Add flavoring. Pour into buttered pans and mark in squares before it is too hard. Don't stir until mixing coloring and flavoring and then use a wooden spoon.

Vera Walker