

My Mom's Cinnamon Candy

1 cup water
3 3/4 cup sugar
1 1/4 cup light corn syrup
1 Teaspoon red food coloring
1 Teaspoon cinnamon oil
1/3 cup confectioner's sugar (powdered sugar)

Line a 15x10x1 pan with foil. Butter the foil and set aside. In a large heavy, sauce-pan combine water, sugar, corn syrup, and food coloring. Bring to a boil over medium heat, stirring occasionally. Cover and cook for 3 minutes to dissolve sugar crystals.

Uncover; cook on medium high heat without stirring, until a candy thermometer reads 300 degrees. (Keep face away from mixture as oil is very strong.) Immediately pour onto the prepared pan. Cool completely, about 45 minutes.

Break candy into pieces using the edge of a metal mallet. Sprinkle both sides of candy with confectioners sugar.

Store in an airtight container.

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