

Taffy

4 cups molasses
1 cup brown sugar
1 2 cup water
candy thermometer
4 tablespoons butter
1 2 teaspoon baking soda
1/8 teaspoon salt

scissors

waxed paper

extra butter for pan and hands

1. In a heavy saucepan, combine molasses, sugar, and water.
2. Cook the mixture over low heat, stirring frequently until the thermometer reads 272 C, or until a small amount of the mixture cracks when dropped in cold water.
3. Remove the saucepan from heat and add butter, baking soda, and salt. Stir until ingredients are just blended. Don't over mix.
4. Pour the mixture into a large, shallow, buttered pan and allow it to cool down enough so that you can handle it.
5. Grease your hands with butter and gather the taffy into a ball. Pull the taffy using your fingers until it is firm and light yellow in color.
6. Stretch the taffy into a long rope, twist slightly and cut with scissors into 1-inch pieces. If not eaten immediately, wrap in waxed paper. Should make about four dozen pieces.