

Fruity lollipops

Ingredients

- 450g/1lb caster sugar
- Pinch cream of tartar
- 4 tbsp undiluted fruit cordial, such as blackcurrant, lime or orange cordial

Preparation method

1. Arrange 30-35 lollipop sticks (or short wooden skewers) on several large, non-stick baking trays. Make sure they are well spaced.
2. Bring the sugar, cream of tartar and 150ml/5fl oz of water to a gentle boil in a heavy-based saucepan over a medium heat, stirring continuously. Reduce the heat to low until the mixture is just simmering and simmer for 20-25 minutes, without stirring, until a sugar thermometer dipped into the mixture reads 130-140C/260-290F. (CAUTION: This mixture is extremely hot and can be dangerous. Do not leave unattended.)
3. Stir in the cordial. (CAUTION: The cordial will cause the syrup to bubble up quickly. Take a great deal of care.) Continue to heat the mixture until the temperature reaches 143C/290F on a sugar thermometer. (When the syrup has reached this temperature it will be at the soft-crack stage.)
4. Remove the pan from the heat then, working quickly, spoon small pools of the syrup onto one end of each lollipop stick or skewer and set aside for 5 minutes, or until set.
5. The lollipops can be stored in an airtight container in a cool, dry place for up to one week.

less than 30 mins

preparation time

**no cooking
required**

cooking time

Serves 30-35

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From Rachel Allen: Home
Cooking

*Equipment and preparation:
30-35 lollipop sticks*

Top recipe tip

When the lollipops have cooled and hardened you can wrap them in cellophane and tie them with ribbon, if desired. As well as being pretty, this will prevent them from absorbing moisture.

To make peppermint lollipops, replace the cordial with one teaspoon of peppermint extract and a few drops of green food colouring. Add this to the syrup at the same stage as you would add the cordial.