

# Saltwater Taffy

written by The Recipe Exchange | November 17, 2014

## **Ingredients**

1 cup sugar  
1 tbsp. cornflour  
2/3 cup white corn syrup  
1/2 oz. butter  
1/2 cup water  
1/4 tsp. salt  
Food coloring  
Flavoring extracts

## **Directions**

Mix sugar and cornflour in a saucepan. Stir in corn syrup, butter, water and salt. Cook over a moderate heat until mixture reaches 254°F or until a few drops tested in cold water form a ball which holds its shape. Remove from heat, add a few drops of food coloring and flavoring extract, and pour on to a buttered platter. Cool until it can be handled comfortably. Butter your hands and pull the taffy until it is light in colour and firm enough to hold a shape. Stretch into a roll about 1-inch in diameter and snip off bits with kitchen shears. Wrap each piece in wax paper.