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Burnt Sugar Lollipops

Prep Time: 20 mins

Cook Time: 17 mins

Rest Time: 40 mins

Total Time: 1 h 17 mins

Ingredients

- 2 cup(s) sugar, granulated
- 1/2 cup(s) corn syrup, light-colored
- 1/4 cup(s) water
- 1/4 teaspoon cream of tartar
- 24 whole cinnamon sticks, preferably 4 inches or longer

Preparation

1. Line a large baking sheet with a silicone baking mat or parchment paper; place in the refrigerator until chilled, about 30 minutes.
2. Stir sugar, corn syrup, water and cream of tartar in a medium saucepan over medium heat until the sugar dissolves, about 3 minutes. Increase the heat to medium-high and bring to a simmer, wiping down the sides of the pan occasionally with a wet pastry brush to remove any crystals, about 5 minutes.
3. Once the mixture reaches a full boil, cook, undisturbed, until very light amber, 5 to 7 minutes. Remove from the heat and pour into a second deep saucepan, preferably one with a pouring lip; set aside just until the mixture stops boiling and is thickened somewhat (it will continue to darken), about 2 minutes.
4. Make 24 lollipops by pouring 1 1/2-inch circles onto the prepared baking sheet, spacing them about 1 inch apart. (Give yourself a few practice attempts-you have plenty of extra syrup for experimenting.) Press a cinnamon stick into each circle to form the lollipop stick. Use a spoon to drizzle the remaining sugar syrup (be careful: it's very hot) over each lollipop, thereby affixing the sticks and creating a sandwich of hardened sugar that holds the stick in place-do not let the circumference expand beyond its original boundary. (You won't use all the sugar; some will harden in the pan before you pour it out.)
5. Let cool for about 20 minutes, then break off any shards of hardened sugar and seal the lollipops in individual bags.