





**Instructions**

Place a med saucepan on high heat. Add sugar and water. DO NOT STIR AT ANY POINT.

Allow to cook at high heat about 15 - 20 min (give or take) until just before it starts to caramelize. So, once you barely start seeing color, add a few drops of flavoring, give a slight stir and, pull it from the heat. The mix will continue to cook off the heat and may become too dark to use.

Remove from heat and spoon out onto nonstick mat in your preferred shape. Drop food coloring onto mixture and swirl it in while the sugar mixture is still moldable.

Allow the sugar to cool completely and when ready to serve, break it into shards and insert in your dessert for a dramatic effect!

This will last a little bit in an air tight container, but not too long.