



OLD-FASHIONED HARD TACK CANDY

Ingredients:

- 2 cups sugar
- 1 cup water
- 1/4 cup light corn syrup
- 1/2 tsp. desired flavoring
- 1/2 to 1 tsp. food coloring

Line a 13-by-9-inch baking pan with aluminum foil and set aside. In a saucepan over medium heat, combine sugar, water and corn syrup. Bring to a boil, stirring constantly, until sugar dissolves and mixture begins to boil.

Cook without stirring until mixture reaches the hard-crack stage (or 290-310 degrees on a candy thermometer). Remove from heat. Quickly stir in flavoring and food coloring.

Pour hot syrup into the lined pan in a thin, even layer. When lukewarm, deeply score the slab of candy with a knife into squares or other shapes as desired. When cooled, carefully break along score lines. Wrap individual pieces in wax paper.

Insights & Ideas

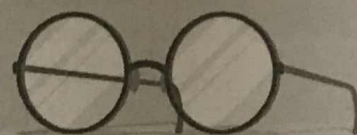
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Book of the Month

God's Ten Commandments Big Book

The Ten Commandments are God's gift to tell us how to live a godly life. The simple words and images in this book show children how and why we obey the commandments God gave us. This book is available for purchase from cph.org.



KNOWLEDGE

IMAGINATION

INSPIRATION

EXPERIENCE

LEARNING

KNOWLEDGE

IMAGINATION

INSPIRATION

Words of Affirmation

These are words that children desire to hear multiple times a day — words that lift them up instead of breaking them down.

- "That was a really kind thing to do."
- "Thank you for listening."

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