

Acid Lollipops

Inspired by the candy sold in the village by the castle, these pops can be as sour as you'd like, thanks to the citric acid. Just be sure you don't burn a hole through your tongue like our redhead best friend did!

Yield

12

Prep time

10 minutes, plus 30
minutes to dry

12 lollipops, any shape or flavor
½ cup light corn syrup or honey
1 tablespoon citric acid
4 tablespoons granulated sugar
empty egg carton

1. Start by unwrapping all the lollipops. Use the stick of the lollipops to poke holes in the bottom of an empty egg carton; this will be your drying rack.
2. In a small bowl, place the corn syrup or honey.
3. In another small bowl, stir together the citric acid and sugar.
4. Dip a lollipop into the corn syrup or honey, tapping off any excess to leave a thin coat.
5. Next, dip the lollipop into the sugar mixture to coat.
6. Place the lollipop into one of the holes in the inverted egg carton, to dry.
7. Repeat steps 4 to 6 with the rest of the lollipops.
8. Allow the acid pops to dry for 30 minutes, and they are ready to eat.

