Real Apple-Juice Hard Candy

Small-batch apple-juice sugar glass with a gentle fruit note and natural golden color.



30–40 pieces* · Prep 15 min · Cook 20 min · Cool 30 min · Total 65 min

INGREDIENTS

173 g white sugar 7/8 US cup (3/4 cup + 2 Tbsp) 117 g light corn syrup 3/8 US cup (1/4 cup + 2 Tbsp) About 62 g apple juice 1/4 US cup (about 60 mL), clear filtered 100%, ready-to-drink Optional: about 9 g confectioners' sugar (1 Tbsp + 1 tsp), for cooled candy only Rounded grams; US volumes preserve the source formula. No puree, concentrate, cider, extract or dye.

EQUIPMENT & HEAT

Food-grade silicone molds need maker's express hot hard-candy pour approval and a rating above actual maximum pour temperature, including carryover. Prefer 350°F / 177°C+ for margin, not approval. Oven rating alone is insufficient. No unverified ice/chocolate molds, plastic, PLA or resin.

Heavy 1½–2 qt pan; immersed candy thermometer, tip off bottom; dry heatproof spoon, metal tray, stable heatproof surface, thick dry mitts.

WRAP & KEEP DRY

Wrap fully cold pieces individually. Keep airtight, cool and dry, away from heat/sun; no refrigerator. Humidity causes tackiness. No validated shelf-life. Check ingredient labels for allergens/cross-contact. Hard candy is a choking hazard for young children.

METHOD

1 Set up safely

Keep children/pets away; cover skin and wear closed shoes. Dry the molds fully and set them flat on the tray. Follow their maker's release instructions; silicone usually needs no grease. Never hold a mold while pouring.

2 Test & adjust the thermometer

Test in boiling water before cooking, tip off the pan bottom. Target reading = 300°F + (boiling-water reading − 212°F). A 208°F reading means 296°F. Sea-level target: 300°F / about 149°C. Do not add another altitude correction. Dry the pan and thermometer exterior.

3 Dissolve gently

Combine all the sugar, corn syrup and apple juice over medium-low to medium heat. Stir only until dissolved. Clip on the thermometer; immerse its sensing area to the maker's depth. Use a small pan, not a wide pan with an exposed probe.

4 Boil to hard crack

Once boiling, do not stir. Watch continuously; lower heat near the target. At your adjusted target, remove from heat immediately. Allow roughly 15–20 minutes, but use temperature, not time. Carryover heat continues cooking.

5 Pour & leave to cool

When vigorous bubbling subsides, use thick dry mitts; pour slowly close to cavities, without splashing or overfilling. Do not scrape or add juice, fruit or water. Never touch/taste hot syrup or ice-bath the hot pan. Leave tray still until completely cold and firm: at least about 30 minutes, longer if needed; no fridge.

6 Release & finish

Release only when completely cool. Optional: dust lightly with measured confectioners' sugar; wrap/store as at left. Candy should snap. Freshly cooled chewy/bending candy may be undercooked; humidity also softens properly cooked candy during storage. Texture alone is not proof. Do not add fruit or water.

1 The Country Cook · apple-juice formula · thecountrycook.net 2 USU Extension · boiling-point adjustment · extension.usu.edu 3 Exploratorium · hard-crack science · annex.exploratorium.edu 4 LorAnn · equipment, heat & storage · blog.lorannoils.com 5 King Arthur · ingredient weights · kingarthurbaking.com

Quartered juice/sugar/syrup proportions; cinnamon and dyes omitted; rated molds replace slab-breaking. Cooked fruit flavor is milder than commercial concentrate. Image is AI illustration, not batch proof.

RECIPE NOTE

Not kitchen-tested; quantities, yield and times are estimates. AI-generated serving illustration.

Sources: [1] thecountrycook.net · [2] extension.usu.edu · [3] annex.exploratorium.edu · [4] blog.lorannoils.com · [5] kingarthurbaking.com