

Ingredients needed for: ____/_____/____ Name:

SPUN SUGAR AND SUGAR DECORATIONS

Ingredients

200g caster sugar
200g water
(50g liquid glucose – optional)
Little oil

Equipment

Deep metal saucepan (not non-stick)
Wooden spoons
Whisk or fork
Thermometer
Jug of water
Large bowl of cold water
Pastry brush



Method

1. Oil the wooden spoon handles and set them up on a table so that handles overhang the edge, and the spoons are weighed down.
2. Place the sugar and water into a deep saucepan and heat gently.
3. Once all the sugar crystals have dissolved, increase the heat and simmer until an amber colour. To prevent crystallisation, occasionally brush the insides of the pan with a little water.
4. Check the temperature with a thermometer – it should reach the ‘hard crack’ stage of 155°C. once it has reached this stage, place the saucepan’s base into a large bowl of cold water to stop the cooking process and prevent burning.
5. After a few moments, dip the whisk or fork into the mixture and see if ‘threads’ form. If they do, ‘flick’ the threads back and forth across the wooden spoon handles, creating many threads. **BE VERY CAREFUL WHEN USING MOLTENSUGAR AS IT IS EXTREMELY HOT AND CAN BURN.**
6. Gather up the strands and mould into shape.
7. Alternatively, using the caramel to make dipped nuts, springs, caramel cages or other shapes.