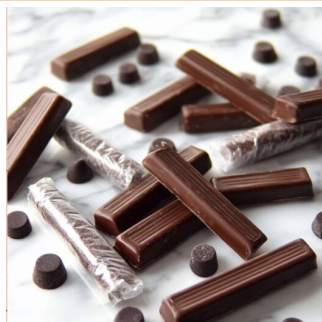


## DIY Tootsie Rolls - A Classic Candy You Can Make at Home

Indulge in a Classic: Easy Homemade Tootsie Rolls ??



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### INGREDIENTS

6 oz milk chocolate, finely chopped or 1 cup chips

6 oz dark chocolate, finely chopped or 1 cup chips

2/3 cup powdered sugar

1/4 cup light corn syrup

1/2 tsp orange extract (optional, adds a classic hint of citrus)

Optional Add-Ins:

Espresso powder for a mocha twist

Sea salt flakes for a salted chocolate finish

Chili powder for a spicy edge

Instructions:

1. Melt the Chocolate:

2. Add Powdered Sugar:

3. Incorporate Corn Syrup:

4. Shape and Rest:

5. Knead and Roll:

6. Wrap and Store:

Tips for Success:

Chop chocolate finely for even melting.

Use high-quality chocolate for richer flavor.

Don't skip the rest period-it helps firm up the dough for easier shaping.

Serving Ideas:

Party favors or DIY holiday candy trays

Pairing with Old-School No-Bake Cookies and Edible Cookie Dough

Tucking into lunchboxes for a sweet midday surprise

#### Storage Tips:

Room Temp: Store in a cool, dry place in an airtight container for up to 3 months.

Freezing: Not recommended-chocolate texture may suffer.

Avoid fridge storage-moisture can affect the chewiness.

#### More Recipes You'll Love:

Brownie Batter Dip

Neiman Marcus Chocolate Chip Cookies

Old-School No-Bake Cookies

Final Thoughts:

## DIRECTIONS

- 1.** Melt the Chocolate: Combine milk and dark chocolate in a microwave-safe bowl. Heat in 30-second bursts at medium-high, stirring each time. Stop when about 75% is melted, then stir until smooth. (You can also use a double boiler.)
- 2.** Add Powdered Sugar: Sift powdered sugar into the warm chocolate and stir well until fully dissolved. Let the mixture cool slightly-it should be warm but not hot to the touch.
- 3.** Incorporate Corn Syrup: Stir in corn syrup and orange extract (if using). Mix gently until just combined-don't overmix or the texture can tighten.
- 4.** Shape and Rest: Transfer the dough into a zip-top bag. Flatten to about  $\frac{1}{8}$  inch thick and rest at room temperature for 1 hour.
- 5.** Knead and Roll: Remove from the bag and knead briefly to smooth. Cut off chunks and roll into  $\frac{1}{4}$ -inch thick ropes. Slice into 3-inch segments.
- 6.** Wrap and Store: Wrap each piece in wax paper for that classic candy look. Store in an airtight container for up to 3 months at room temp.
- 7.** Tips for Success: Chop chocolate finely for even melting.
- 8.** Use high-quality chocolate for richer flavor.
- 9.** Don't skip the rest period-it helps firm up the dough for easier shaping.
- 10.** Serving Ideas: Homemade Tootsie Rolls are great for:
- 11.** Party favors or DIY holiday candy trays
- 12.** Pairing with : Old-School No-Bake Cookies and Edible Cookie Dough

13. Tucking into lunchboxes for a sweet midday surprise
14. They also go perfectly alongside : Chocolate Chip Cookie Dough Brownie Bombs for the ultimate dessert platter.
15. Storage Tips: Room Temp: Store in a cool, dry place in an airtight container for up to 3 months.
16. Freezing: Not recommended-chocolate texture may suffer.
17. Avoid fridge storage-moisture can affect the chewiness.
18. More Recipes You'll Love: For more chocolatey indulgence, try:
19. Brownie : Batter Dip
20. Neiman : Marcus Chocolate Chip Cookies
21. Old-: School No-Bake Cookies
22. Final Thoughts: These Homemade Tootsie Rolls are rich, chewy, and totally satisfying-perfect for candy lovers of all ages. Whether you're making them for a party, gifting them in little wax-paper wraps, or just sneaking a few for yourself, they're a sweet classic worth recreating.

## TIPS FOR SUCCESS

Chop chocolate finely for even melting.

Use high-quality chocolate for richer flavor.

Don't skip the rest period -it helps firm up the dough for easier shaping.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/diy-tootsie-rolls-a-classic-candy-you-can-make-at-home/>