

Homemade Peppermint Candy Canes - A Festive DIY Treat for Gifting and Decorating

Homemade Peppermint Candy Canes: Sweet, Festive, and Handcrafted with Love



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INGREDIENTS

4 cups granulated sugar
1 cup light corn syrup
1 cup water
1 teaspoon peppermint extract
Red gel food coloring (optional, but recommended for that iconic look)
Ingredient Tips & Swaps:
Flavor Variations: Try vanilla, cinnamon, or even citrus extracts for a fun twist.
Natural Coloring: Beet powder or pomegranate juice can be used for a more natural red hue.
No Extract on Hand? Crush peppermint candies or candy canes and infuse them into the hot syrup.

DIRECTIONS

- 1. Prep : Your Station:**Line baking sheets with parchment. Grease your countertop or marble slab well-it's where you'll shape your candy canes.
- 2. Cook the : Candy Base:**Combine sugar, corn syrup, and water in a heavy saucepan. Stir over medium heat until dissolved. Then, stop stirring and let it cook until the mixture reaches 300°F (hard crack stage) on a candy thermometer.
- 3. Add : Flavor & Color:**Immediately remove from heat. Stir in peppermint extract. If using, split the batch and add red gel coloring to one half.
- 4. Work the : Candy Quickly:**Pour each colored portion onto your greased surface. Let cool slightly until safe to handle. Stretch, fold, and pull the candy until it becomes glossy and opaque.
- 5. Twist and : Shape:**Stretch each color into long ropes. Twist one red and one white rope together, then cut into desired lengths and curve the tops into candy cane shapes.
- 6. Cool & : Set:**Place shaped candy canes on parchment-lined sheets and let them harden for 4 hours or overnight.

TIPS FOR SUCCESS

Speed is Key: Candy hardens quickly-have everything prepped and ready before starting.
Wear Gloves: Pulling hot candy is no joke.
Gloves or greased hands help avoid burns.
Humidity is the Enemy: Make candy on dry days if possible to avoid sticky results.

