

Sweet & Chewy Salt Water Taffy: A Nostalgic Homemade Treat

Sweet & Chewy Homemade Salt Water Taffy



OVEN
250°F

TIME
15 min

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INGREDIENTS

2 cups granulated sugar
1 cup light corn syrup
1/2 cup water
1/4 teaspoon salt
1 teaspoon vanilla extract (or any other flavoring of choice)
Food coloring (optional)
Cornstarch (for dusting)

DIRECTIONS

- 1. Prepare Your Pan:** Before you start cooking, lightly grease a baking dish and dust it with a bit of cornstarch. This will prevent the taffy from sticking when you pour it in to cool.
- 2. Mix the Sugar Syrup:** In a large, heavy-bottomed pot, combine sugar, corn syrup, water, and salt. Stir the mixture over medium heat until the sugar is completely dissolved.
- 3. Bring to a Boil:** Once the sugar is dissolved, stop stirring and let the mixture come to a rolling boil. Attach a candy thermometer to the side of the pot and let the temperature rise to 250°F (hard ball stage). This is crucial for getting the perfect chewy texture.
- 4. Add Flavor and Color:** Once the mixture reaches 250°F, remove it from the heat. Immediately stir in vanilla extract (or any other extract like peppermint, strawberry, or lemon) and a few drops of food coloring if you want a vibrant look. Stir gently until combined.
- 5. Let It Cool Slightly:** Carefully pour the hot taffy mixture into your prepared baking dish. Let it sit for about 5 minutes, just until it's cool enough to handle but still pliable.
- 6. Grease Your Hands and Get Ready to Pull:** Lightly grease your hands with butter or a little vegetable oil to prevent the taffy from sticking. This is where the fun begins!
- 7. Pull the Taffy:** Once it's cool enough to touch, pick up a piece and start pulling. Stretch it out, then fold it over itself, and repeat. Keep pulling and stretching for 10-15 minutes until the taffy becomes lighter in color and develops a glossy sheen. This

process aerates the candy, giving it that classic chewy texture.

8. **Shape and Cut the Taffy:** Once your taffy is smooth and glossy, roll it into a long rope on a greased surface. Use a sharp, greased knife or scissors to cut it into bite-sized pieces.
9. **Wrap and Store:** To keep your taffy fresh and prevent sticking, wrap each piece in wax paper and twist the ends. Store them in an airtight container at room temperature.

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

Original recipe: <https://chefmaniac.com/sweet-chewy-salt-water-taffy-a-nostalgic-homemade-treat/>