



Candy Tea Spoons

INGREDIENTS:

Unwrapped hard candies in whatever flavors you want.

A silicone candy spoon mold. I got mine in the Czech Republic, so I can't link to the exact one, but there is a link on the blog to a similar brand.

DIRECTIONS:

Place unwrapped candy into a zip-top bag and using a mallet or hammer, smash those candies up! Make sure to do this on a safe surface that can't be damaged by hammer hits!

Preheat oven to 350F degrees

Place mold on a cookie sheet

Spoon candy pieces into mold and heap them up (as they melt, they settle).

Place in oven and watch. In my oven, it took about 8 minutes to melt. The "softer" candy melted faster than the "harder". If you leave them too long, the lighter candies get a little browned.

Remove from oven and tap gently to remove bubbles- you will still have surface bubbles on the outer surface of these- you can see this in my photos. Cool completely and peel out of silicone mold.

Place individually in small cello bags and tie them shut or print and fold pre-designed tags (available on blog) over the open edge and staple them shut.

Stir into hot beverage and ENJOY!!!