

# Hard boiled candy

*Recipe*

## Ingredients

- Maltitol syrup (MU-75) 200 ml.
- Colour or flavour e.g. green tea, coffee (optional).

## Method

1. Boil MU-75.
2. (Optional) add colour or flavour when temperature reach 160 °C., avoid stirring.
3. Heat until temperature reach 175 °C.  
Pour lightly in to candy mould (or greased cookie sheet).
4. Cool down mould and un-mould when candy is cool.

## Expect Properties

- Lower calorie
- Lower sweetness
- Longer shelf life



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*Sweetener*

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