

Sour Pear Jellies

Candies:

10g fruit pectin
1 ½ oz granulated sugar
10 oz cooked and pureed pears (do not strain)
9 oz granulated sugar
2 oz corn syrup
1/8 tsp citric acid

Coating:

1T citric acid
¼ c granulated sugar
-combine until evenly mixed

Candies:

Whisk together pectin and first quantity of sugar (1 ½ oz)
Bring puree to a boil, stir continuously
Sprinkle pectin/sugar mixture over puree and boil for 2 minutes
Add remaining sugar in four parts, **do not allow mixture to cool**
Add corn syrup and cook to 224 degrees, stir continuously
Remove from heat and add citric acid
Pour into parchment lined mold
Dry at room temp for 12 hours
Cut into desired shapes and dust in Coating mixture
Store in parchment at room temp