

SHOWSTOPPER™



Stained Glass Confections

What you need:

- 20-25 clear hard candies such as Jolly Rancher®, unwrapped
- Vegetable oil or nonstick cooking spray

Spray Stoneware mold with vegetable oil using **Kitchen Spritzer** or spray with nonstick cooking spray.

Melt candies in **Small (8-in.) Sauté Pan** over medium heat 5-6 minutes or until candy is completely melted and surface is bubbly. (Do not overheat.)

Pour melted candy into mold. Cool candy in mold 10-12 minutes or until candy is set around edge and begins to harden.

Unmold candy by carefully lifting edge of candy out of mold using **Quikut Paring Knife**. Invert mold and carefully peel candy out of mold. Gently press candy on hard surface to flatten, if necessary. Cool completely.



Carefully pour melted candy into greased mold.



Cool candy until set around edge; lift edge of candy out of mold using knife.



Invert mold and carefully peel candy out of mold.

Microwave Oven Method

Spray Stoneware mold, **Small Batter Bowl** (including spout) and **Skinny Scraper** with vegetable oil or nonstick cooking spray. Place candies in batter bowl; microwave, uncovered, on HIGH 1-2 minutes or until candy is completely melted. Carefully pour into mold, scraping out candy using scraper. Cool and unmold candy as directed. Allow batter bowl to cool completely before soaking in hot water.

The Pampered Chef™

SHOWSTOPPER™

Make a Sweet Gift



To make a lollipop, attach a lollipop stick to the back of the finished confection using a small amount of additional melted candy.



Wrap confections in cellophane and tie with a decorative ribbon for year-round gift giving.

Test Kitchen Tips

- To use more than one candy color, melt small amount of candy needed for each area of design separately in sauté pan. Using the **Cake Tester** to help control the flow of the candy, slowly drizzle melted candy into desired area. Melt remaining candies and pour over design to fill mold completely.
- To create a hole for hanging, use the Cake Tester or wooden toothpick to make a hole near the top of the heart after 8-10 minutes of cooling.
- Do not allow candy to cool completely in mold or it will be very difficult to remove.
- To store, place individual confections in small resealable plastic food storage bags. Store in a cool, dry place.



"Wow" your guests with this Showstopper. Tear out and three-hole punch to store in your Recipe Collection Binder.