

# Butter Rum Candy

- 1/2 cup water
- 1-1/4 cups milled cane sugar
- 4 tablespoons butter
- rum extract to taste
- yellow food coloring

Combine all ingredients in a saucepan over medium heat. Let everything melt into a syrup.

Grease a cookie sheet with butter.

Pour melted candy onto sheet and let stand until firm (can speed process up in freezer).

Cut / tear / break apart into separate candies.

Finished candy is a little gooey. Designed primarily for inclusion in [Hidden Pirate Island Ice Cream](#) <sup>[1]</sup>.

Preparation time: 60 minutes

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[1] <http://kitchen.unseelie.org/./127>