

Let's Make Orange Cocoa Coffee Pulled Taffy

From Jenni Field, adapted from Hershey's 1934 Cookbook

What you need:

10.5 oz (1 1/2 cups) granulated sugar
8.25 oz (3/4 cup) corn syrup (light or dark)
1 oz (1/3 cup) cocoa powder, sifted
2 T instant coffee
1/2 t kosher salt
3-4 drops orange oil
2 t vinegar
2.25 oz (1/4 cup) evap. milk (goat's, if you want)
1 T unsalted
5-6 drops each chocolate, bitters and orange
bitters (optional but lovely)

What to do:

Combine sugar, corn syrup, cocoa powder, instant coffee, salt, orange oil and vinegar in a heavy-bottomed sauce pan. Bring to a boil, stirring.

When it boils, add the evaporated milk and butter and cook, stirring occasionally, until the temp is 248F for creamy taffy and 253-255F for chewy taffy. Pour onto a Silpat-lined baking sheet and shake the bitters over the top. Allow to cool to just warm. Butter your hands lightly and pull taffy until satiny and glossy and hard to pull. Pull into 1/2" ropes and cut into bite-sized pieces with buttered scissors. Wrap individually in foil or waxed paper.

Other stuff to know:

When you first start pulling, the taffy might get really stringy and annoying. Persevere. I promise it will come together. Taffy cooked to the higher temperature will be much harder to pull and will take awhile to soften up when you chew it. Be careful of your fillings!



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