

Saltwater Taffy Recipe

Traci Wennerholm

Enjoy a timeless treat that brings memories of carefree summers and seaside adventures with this classic recipe for old-fashioned saltwater taffy. These chewy, sweet candies, with their signature salt-water tang, are surprisingly easy to make at home.

★★★★★ 5 from 1 vote



PREP TIME
35 mins

COOK TIME
15 mins

20 mins

TOTAL TIME
1 hr 10 mins

COURSE
Dessert

CUISINE
American

SERVINGS
36

CALORIES
48 kcal

EQUIPMENT

- candy thermometer
- saucepan
- wooden spoon

INGREDIENTS

- 2 tablespoons butter softened
- 1 cup organic or homemade corn syrup we used Wholly Wholesome
- $\frac{3}{4}$ cup sugar
- 1 $\frac{1}{2}$ teaspoon extract see notes
- $\frac{1}{4}$ teaspoon salt
- Food Coloring

INSTRUCTIONS

1. Lightly grease one 8x8 inch pan. Set aside.
2. In a small saucepan, stir together the organic corn syrup and sugar over medium heat. Bring the mixture to a boil while stirring frequently. Add in the butter, continuing to stir frequently while

mixture continues to boil. Continue cooking and stirring until candy thermometer reaches 225 degrees (between soft and hard ball stage). Remove mixture from heat, stir in the oils or extract, the salt and the food coloring.

3. Pour the taffy into the 8x8 inch pan and allow to set up for 5-10 minutes. Taffy is ready to begin pulling when it has cooled enough to handle.
4. To pull taffy option #1: Place taffy in a lightly greased mixing bowl and allow to mix for 5-6 minutes on low (use the dough hook or paddle attachment but not the whisk). The taffy will begin to lighten in color.
5. To pull taffy option #2: Divide the taffy in two parts. With lightly greased hands pull and stretch the taffy (approximately 15 minutes) until lightened in color.
6. Roll the taffy into a ½ inch wide rope. Cut taffy with scissors into one inch pieces and wrap in waxed paper.

NOTES

o Make Peppermint Taffy: Use 1 ½ teaspoon peppermint extract or drops of peppermint essential oils
 To Make Vanilla Bean: Use 2 teaspoon vanilla extract and 1 vanilla bean, scraped
 To Make Cinnamon: Use 1 ½ teaspoon cinnamon extract or drops of cinnamon essential oil.

NUTRITION

Calories: 48kcal	Carbohydrates: 11g	Protein: 0.01g	Fat: 1g
Saturated Fat: 0.4g	Polyunsaturated Fat: 0.02g	Monounsaturated Fat: 0.2g	Trans Fat: 0.03g
Cholesterol: 2mg	Sodium: 27mg	Potassium: 0.4mg	Sugar: 11g
Vitamin A: 19IU	Calcium: 1mg	Iron: 0.003mg	



KEYWORD

classic saltwater taffy, easy saltwater taffy recipe, homemade saltwater taffy, old-fashioned saltwater taffy, saltwater taffy recipe

Tried this recipe?

Let us know how it was!

Saltwater Taffy Recipe <https://burntapple.com/old-fashioned-salt-water-taffy/>

Kool-Aid Taffy

Ingredients:

2½ cups Sugar

3T Cornstarch

1 cup Corn Syrup

1⅓ cups Water

2T Butter

½t Salt

1 (¼ oz) packet unsweetened Kool-Aid powdered drink mix, any flavor

Directions:

- Butter two large cookie sheets.
- Combine all ingredients—except the Kool-Aid—in a saucepan.
- Boil mixture until it reaches 250 degrees Fahrenheit.
- Remove from heat and add Kool-Aid.
- When the mixture has cooled, you can shape it with your hands, pulling and folding it back together repeatedly until it becomes lighter in color.
- Roll the taffy into a long rope and cut into small pieces with buttered scissors.
- Wrap taffy in wax paper.

Note: Pay attention to air temperature and humidity. Don't make taffy when it's raining. Too much humidity can prevent taffy from forming correctly.

Old Fashioned | Pioneer Pull Taffy

This is a quick and easy recipe that you can add any flavor to for some good Old Fashioned Pulled Taffy.

Pulling taffy is one of those cherished memory-making moments that will last a lifetime

*Note: a candy thermometer is required for this recipe

Ingredients:

- 2 cups sugar
- 2 tablespoons cornstarch
- 4 tablespoons butter
- 1 teaspoon salt
- 1/2 cup corn syrup
- 1 1/2 cups water
- 2 teaspoons vanilla extract
- 1 tablespoon flavored extract (ex. orange, raspberry, strawberry, honey, etc...)
- 8 drops any color food coloring

Directions:

1. In a large saucepan, stir together the sugar and cornstarch. Stir in the butter, salt, corn syrup and water; mix well. Bring to a boil over medium heat, stirring as you melt in the butter.
2. Heat to 275 degrees F (134 degrees C), or until a small amount of syrup dropped from a spoon forms hard but flexible threads.
3. Remove from heat, and stir in the vanilla, flavored extract, and food coloring. Pour into a greased 8×8 inch baking dish.
4. When cooled enough to handle, remove candy from the pan, and begin to pull until it loses its shine and isn't sticky and becomes stiff. As taffy becomes stiff, pull into edible sized taffy ropes. You can use scissors to cut into 1-inch pieces, or using the back-end of a butter knife you can break into pieces. Wrap each piece in waxed paper **
5. Store in a container with a tight-fitting cover

*** Note: you can you also buy multi-colored waxed papers to wrap in for a fun presentation*