

KJ's Candy Cane Bits

THM-Friendly: FP

- 1 1/2 cups erythritol
- 1/2 cup water

- 1 tsp. peppermint extract
- 4 - 5 drops of pink food coloring

Bring erythritol and water to a boil, turn to medium, and let simmer until 300°. You will need to use a thermometer to get it to the right temp. This should take approximately 5 minutes. You do not want to whisk while it's cooking to avoid bubbles. As that is cooking, line a cookie sheet with parchment paper.

After it reaches 300° take it off the heat and put in the peppermint extract (stand back as it will likely splatter) and the food coloring.

IMMEDIATELY pour into the parchment-lined pan. I used 2 - 8x6". You could use one large pan instead. Let it sit for a few hours until completely cooled and hardened. Break into pieces. Store at room temperate in an uncovered container.

enJOY!

