

HOMEMADE CORN SYRUP



By Food lovers recipes

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How to Make Corn Syrup at Home – Homemade Substitute Recipe

Cook time 30 mins

Serves: About 2 cups

Ingredients

$\frac{3}{4}$ cup drinking water

2 cups granulated sugar

$\frac{1}{4}$ teaspoon cream of tartar

Pinch salt

1. Add all ingredients in a large saucepan and stir to combine.
2. Over medium-high heat, stirring constantly with a wooden spatula, bring it to a boil. Then let boil until it reaches 240 degrees F, 112 C. This is soft ball stage.
3. Let cool on a cooling rack.

Good to know:

Soft-ball stage: 235-240 degrees F

Firm-ball stage: 245-250 degrees F

Hard-ball stage: 250-265 degrees F

Notes

It can be stored in air-tight container for 2 months.

In my book of substitutes:

corn syrup, light, 1 cup

= 1 cup golden syrup

= 1 1/4 cups sugar plus 1/3 cup water or other liquid from recipe, boiled down to 1 cup

corn syrup, dark, 1 cup

= 3/4 cup light corn syrup plus 1/4 cup molasses

= 3/4 cup golden syrup plus 1/4 cup molasses

= 1 1/4 cup brown sugar plus 1/3 cup liquid boiled down to 1 cup. You can use any liquid from the recipe you are making—if there is no liquid in the recipe, add 1/3 cup water and boil down to 1 cup.

Photo: Alta FJ Carstens