

## Sour Pear Jellies

### Candies:

10g fruit pectin  
1 ½ oz granulated sugar  
10 oz cooked and pureed pears (do not strain)  
9 oz granulated sugar  
2 oz corn syrup  
1/8 tsp citric acid

### Coating:

1T citric acid  
¼ c granulated sugar  
-combine until evenly mixed

### Candies:

Whisk together pectin and first quantity of sugar (1 ½ oz)  
Bring puree to a boil, stir continuously  
Sprinkle pectin/sugar mixture over puree and boil for 2 minutes  
Add remaining sugar in four parts, **do not allow mixture to cool**  
Add corn syrup and cook to 224 degrees, stir continuously  
Remove from heat and add citric acid  
Pour into parchment lined mold  
Dry at room temp for 12 hours  
Cut into desired shapes and dust in Coating mixture  
Store in parchment at room temp