

SYRUP FOR STAINED GLASS COOKIES

(from [The Honey Blonde](#))

100g sugar (1 /2 cup)
3 tablespoons corn syrup
1 /4 cup water
gel food color, if desired

Combine sugar, corn syrup, and water into a small sauce pan. Place over medium high heat and bring to a boil. Do not stir sugar while boiling. Continue to boil until mixture reaches about 290–300 degrees. Remove from heat and gently stir gel food color.

Place the cookies on a foil lined baking sheet lightly sprayed with oil, or use a non-stick foil. Spoon the candy into the center of the cookie, using the spoon the spread the candy into the edges of the cut out region.

Let set for about 10 minutes, or until candy is completely hardened.