

CANDIED TEA STIRRERS courtesy of <http://marilynsoriginals.com>

- vegetable cooking spray
- 34 pieces fruit flavored hard candy--crushed--lemon, cinnamon etc
- 2 TBSP light corn syrup
- heavy weight plastic spoons Line a cookie sheet with waxed paper and spray lightly with cooking spray.

Over low heat, melt crushed candy and corn syrup in saucepan, stirring frequently.

Spoon candy into bowl-portion of each plastic spoon.

Place spoons on prepared cookie sheet with handles on rims and spoons level. Allow to completely harden. Wrap each spoon in clear plastic tied with ribbon.