

Butterscotch lollypops

A cream caramel cooked to hard crack, poured as a slab and cut square with a stick in the side, after See's. Cream, butter and a little vinegar keep it tough rather than glassy; it shatters, then softens.

Source House formula · Original Contains **Milk** Last change Rev 02 · Variants moved after the method
Equipment 8 × 8 in pan, foil-lined · 3 L heavy pot · Candy thermometer · 36 paper lollipop sticks · Bench knife

Yield · pops	Cook · 300 °F	At 4,700 ft · 291 °F	Pan · 8 × 8 in	Fat · of candy
36 · ≈17 g	150 °C	145 °C	6 × 6 cut	≈16%

Formula

% · sugars = 100

See's panel reads sugar, corn syrup, cream, chocolate, brown sugar, butter, vinegar, salt. Same order here.

Corn syrup high, cream and vinegar in, butter modest. That is the tough-not-glassy bite.

Idaho Falls, 4,700 ft: pull at 291 °F / 145 °C. Sea-level target is 300 °F.

Silicone lollipop molds instead of the slab → fill to 15–20 g and set the sticks at once.

† Doesn't scale in a straight line past 2×.

Scale by weight

_____ g batch ÷ 1.91

= _____ g sugars

Then sugars × each %.

† Trial past 2×.

Ingredient

%

Grams

Scaled × _____

A Candy

☐ Granulated sugar

75.0

300

☐ Light brown sugar · packed

25.0

100

☐ Light corn syrup

37.5

150

☐ Heavy cream · warmed

35.0

140

☐ Unsalted butter

15.0

60

☐ Cider vinegar

1.3

5

☐ Fine salt

0.8

3

☐ Vanilla extract † · off heat

1.0

4

B Pan · outside the formula

☐ Butter · on the foil

—

5

Total in the pot

190.5

762

Method Tick each step as done Stir the whole cook. Brown sugar and cream scorch on the pot floor if it sits.	01	Prep. Line the pan with foil, butter it. Lay out 36 sticks. Clip the thermometer to the pot.	5 min Foil, not paper	☐
	02	Melt. Butter, both sugars, corn syrup, vinegar and salt in the pot. Medium heat, stirring, to a syrup.	3–4 min Sugar dissolved	☐
	03	Cream. Warm the cream. Add it in a stream, stirring; it foams, then settles into a boil.	1 min Full boil	☐
	04	Cook. Medium heat, stirring the floor of the pot the whole time. Wash the sides once with a wet brush.	15–20 min 150 °C 300 °F	☐
	05	Watch. From 280 °F the last 20 degrees go fast and the colour deepens. Pull at the mark, not the colour.	— Deep amber	☐
	06	Finish. Off heat. Vanilla and any off-heat variant in; stir until the foam drops.	30 s Foam settled	☐
	07	Pour. Into the pan in one pass. Don't scrape the pot; tilt to level. Flake salt now if the variant has it.	1 min ≈1 cm slab	☐
	08	Score. When the surface has skinned, score 6 × 6 with a buttered bench knife, pressing to the foil.	3–5 min Skinned, still soft	☐
	09	Sticks. Firm but yielding. Push a stick 2 cm into one side of each square along its score line.	8–12 min Leather-firm	☐
	10	Cure. Cool fully. Lift on the foil, snap along the scores, twist the squares apart.	1 h Room temp	☐
	11	Wrap. Cellophane, twisted. Airtight tin; nothing in the fridge, it weeps.	— Same day	☐

Trials Change one variable per trial A is the sheet as written. B is a lower pull for a softer bite. C sets sticks in a mold.	Variable	Trial A	Trial B	Trial C
	Date			
	Change	As written	Pull 5 °F lower	Silicone mold
	Bite · stick			
	Staff rating 1–5			

Variants

Each as % of the batch

One variant per batch. Each note names the step it changes; a row's note says replace or add.

Honey pulls the set softer. The honey pops cook 5 °F higher and wrap the same day.

Honey and flake salt			10.1% of batch · 77 g
☐ Honey · for 75 g corn syrup	97.4	75	→ Step 02 · honey in with the syrup. Pull at 305 °F. → Step 07 · salt over the slab.
☐ Flake salt † · on top	2.6	2	
Burnt honey			9.8% of batch · 75 g
☐ Honey · for 75 g corn syrup	100.0	75	→ Before 02 · honey alone to deep amber, 160 °C. → Step 03 · cream stops it; then the rest. 305 °F.
Brown butter			2.0% of batch · 15 g
☐ Unsalted butter · extra	100.0	15	→ Before 02 · brown all 75 g butter.
Chocolate			8.9% of batch · 68 g
☐ Dark chocolate · 70% chopped	88.2	60	→ Step 06 · both in with the vanilla; stir until smooth.
☐ Cocoa powder · Dutch	11.8	8	
Café latte			0.8% of batch · 6 g
☐ Instant espresso	100.0	6	→ Step 03 · dissolved in the warm cream.
Malted milk			3.9% of batch · 30 g
☐ Malted milk powder	100.0	30	→ Step 03 · into the warm cream. It catches; stir.

Done when

And how it keeps

Done when		Keeps	
Thermometer	300 °F · 291 °F here	Wrapped	Airtight, 3–4 weeks
Cold water	Hard, brittle threads	Honey pops	Same day; 2 wk
Colour	Deep amber	Fridge	No · weeps
Bite, cured	Shatters, then softens		

If it goes wrong

Most likely cause first

Soft, sticky	Under the mark, or a wet day. Recook not possible; wrap fast
Grainy	Crystals from the sides. Wash them; no stirring above the line
Scorched taste	Stopped stirring, or heat high. Medium; stir the floor
Sticks loose	Pushed too late. Sticks at leather-firm, 8–12 min

Revisions

Newest last

Rev	Date	Change	From
Rev 01	2026-09-28	First issue	—
Rev 02	2026-09-28	Variants moved after the method	Review