

Squid Game Korean Dalgona Candy

Make authentic Korean Dalgona candy from Squid Game with just 2 ingredients! This crispy honeycomb candy recipe takes only 10 minutes.

5 min

PREP

5 min

COOK

10 min

TOTAL

1

SERVINGS

Easy

DIFFICULTY

Squid Game Korean Dalgona Candy

Ingredients

- 2 tbsp granulated sugar
- 1 pinch baking soda

Instructions

- 1 Prepare workspace**

Line a baking sheet with parchment paper and lightly oil the surface. Measure 1 pinch of baking soda into a small bowl and set aside within easy reach.
- 2 Melt the sugar**

Add 2 tablespoons of sugar to a heavy-bottomed saucepan over medium-low heat. Stir constantly with a wooden spoon until the sugar melts completely into a clear liquid, about 2-3 minutes.
- 3** Continue cooking while stirring constantly until the sugar turns a deep golden amber color and reaches 150°C/300°F on a candy thermometer, about 2-3 minutes more.
- 4 Add baking soda**

Remove the pan from heat immediately and add the 1 pinch of baking soda. Whisk vigorously for 5-10 seconds until the mixture foams up and turns a lighter golden color.
- 5 Shape the candy**

Pour the foamy mixture onto the prepared parchment paper. Use the back of a spoon to quickly spread it into a thin, even layer about 3mm thick while the mixture is still hot and workable.
- 6** Wait 10-15 seconds until the surface begins to set but is still warm to the touch. Press an oiled cookie cutter or stamp firmly into the center of the candy to create your desired shape.
- 7** Let the candy cool completely at room temperature for 10-15 minutes until it becomes completely hard and makes a crisp sound when tapped.
- 8** Carefully break away the excess candy around the stamped shape using your hands or the tip of a knife, leaving the cut-out design intact.

Tips

Use a heavy-bottomed saucepan to prevent hot spots and ensure even caramelization of the sugar.

Have your baking soda measured and ready before starting - timing is crucial once the sugar reaches the proper temperature.

Spray your cookie cutter or stamp with cooking oil before pressing to prevent sticking and ensure clean shape removal.

Work quickly but calmly - you have about 10-15 seconds after adding baking soda before the mixture becomes too firm to shape.

Test your baking soda freshness by mixing a small amount with vinegar - it should bubble vigorously if fresh.

Let the candy cool completely before attempting to remove shapes - warm candy will crack and break easily.

Use parchment paper rather than wax paper, as the hot caramel can melt wax paper and create a mess.

Make multiple small batches rather than one large batch for better control and more consistent results.