

Squid Game Kore Dalgona ?ekeri

Learn how to make Korean Dalgona candy from Squid Game! This honeycomb toffee needs just 2 ingredients - sugar and baking soda. Easy recipe with tips.

5 min

HAZIRLIK

5 min

PI?IRME

10 min

TOPLAM

1

PORSIYON

Easy

ZORLUK

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Malzemeler

- 2 tbsp granulated sugar
- 1 pinch baking soda

Yap?l???

- Prepare Your Workspace**

Line a baking sheet with parchment paper and set aside. Have your 1 pinch of baking soda measured and ready in a small bowl, along with any cookie cutters you want to use.
- Melt the Sugar**

Add 2 tablespoons of granulated sugar to a small, heavy-bottomed saucepan. Heat over medium-low heat, stirring constantly with a wooden spoon or chopsticks.
- Continue stirring for 2-3 minutes until all sugar crystals melt and the mixture turns a light amber color, similar to honey. Remove from heat immediately when it reaches this golden shade.**
- Add Baking Soda**

Quickly add the 1 pinch of baking soda to the hot caramelized sugar and stir vigorously for 10-15 seconds until the mixture foams up and doubles in size, turning light golden brown.
- Shape the Candy**

Immediately pour the foamy mixture onto the prepared parchment paper, spreading it into a thin, even layer about 1/8-inch thick using the back of a spoon.
- Let cool for 15-20 seconds until the surface is slightly set but still warm to the touch. Press cookie cutters gently into the warm candy to create shapes, being careful not to cut all the way through.**
- Cool and Serve**

Allow the candy to cool completely for 3-5 minutes until hard and crisp. Carefully peel away from parchment paper and serve immediately, or store in an airtight container for up to 2 days.

?puçlar?

Use a heavy-bottomed saucepan to ensure even heat distribution and prevent the sugar from burning in hot spots.

Have your baking soda measured and ready before you start, as timing is crucial once the sugar reaches the right caramelization point.

Stir the sugar gently and consistently to promote even melting and prevent crystallization, which can make the candy grainy.

The ideal color for the caramelized sugar is light amber - too dark and the candy will taste bitter, too light and it won't have enough flavor.

Work quickly when adding baking soda and stirring, as the mixture will foam rapidly and begin to set within seconds.

Let the candy cool for exactly 15-20 seconds before pressing shapes - any longer and it becomes too hard to work with.

Use cookie cutters or molds sprayed with cooking oil to prevent sticking when creating decorative shapes.

If making multiple batches, clean your pan thoroughly between batches to prevent burnt sugar from affecting the next batch.