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What is spun sugar? In essence spun sugar is a thicker version of cotton candy (which has a finer strand and requires a machine to make). We share our straightforward and user-friendly method to make this showstopping marvel. Did we mention that it is also kind of fun?

How to spin sugar

The goal is to create thin-as-possible strands but don't worry if you have an occasional droplet in the mix!

What you'll need

- 1 cup (200g) sugar
- About $\frac{1}{4}$ cup (60ml) water
- A rolling pin or two wooden spoons
- A fork or two

Step 1

Combine the sugar and water over low heat and stir until the sugar dissolves. Increase heat to medium and cook, without stirring, until the sugar syrup reaches a very light amber colour. (Be sure to keep a close eye on the pot at this stage as this will happen very quickly).

Remove from heat immediately.

PRO TIP: Use a pastry brush to brush the sides of the pan with hot water to prevent crystallization.

Step 2

Place a greased rolling pin (or wooden spoons if using) on your kitchen counter making sure that it hangs half-way over the edge. Hold down the other half of the rolling pin with whatever you have on hand. Alternatively, tape down wooden spoons if using. Line the kitchen floor below with newspaper or paper towels.

Step 3

Allow the caramel to cool slightly until very, very thin strands form when drizzled with a fork. Dip the fork repeatedly into the sugar mixture, quickly whip the strands of sugar back and forth across the rolling pin to form long, hanging strands of sugar.

Step 4

Repeat the process until you have enough sugar to pick up with your hand. While it is still pliable, grab the two ends of the sugar and bring together forming a ball or nest-like shape. PRO TIP: If caramel hardens too much as you work, place back over low heat until it begins to melt and loosen up a bit.

And it is as simple as that – sugar, water and a just a bit of patience!

For the full trifle recipe, [click here](#). Looking for a quick fix? Find our [cheat's trifle here](#).