**Transcript: “Making a Mint”**

**Source:** [**http://video.wired.com/watch/making-a-mint?category=How-To&c=browse**](http://video.wired.com/watch/making-a-mint?category=How-To&c=browse)

[Light music]

[Shot of candy factory room, with Kencraft employees making candy according to narrated instructions]

Female voiceover: At Kencraft Candy, canes start their lives as sixty pounds of corn syrup, seventy pounds of sugar, and one and a half gallons of water simmering in a vacuum cooker.

Flavors like peppermint, cranberry, or hot chocolate are quickly folded in by hand.

Next, the cooks throw the batch into the puller. After several minutes of stretching and folding, the syrupy glob turns white, and is the texture of a hot marshmallow.

Cooks arrange sticky strips of warm colored candy into striped patterns. They shape the white candy into a log, and stick the stripes to its sides.

Then, the enormous block of candy is plopped into the batch roller, and travels through a series of sizing wheels that reduce it to edible dimensions. A trip through the twist belt twirls the stripes around the white cane. Left intact, the candy rope would stretch 1500 feet, but a cutting wheel chops it into eleven-inch sticks, perfect for shrink-wrapping.

Kencraft bends all of its candy canes by hand using cane-shaped molds. It takes about one hour to turn a one hundred and fifteen pound batch into 1600 candy canes. Employees like head cook Tyson Blanco taste a cane from each batch, to make sure the flavor, color, and texture meet Kencraft standards.

At the height of the pre-Christmas season, the Kencraft factory turns out 16,000 candy canes per day.

[Credit graphics]

Camera

Michael Friberg

Music

Winter Dash

Elias Music Library

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