

Sweet Copper



Saltwater Taffy Candy Kisses



Gluten Free, Dairy Free & Nut Free!!



We start by heating the sugar recipe in a heavy Copper Kettle, until we reach the desired temperature.

Then we add Colour & Flavour & the syrup is poured onto a Marble Slab to cool.

When the Candy cools to approx 120 degrees, we place it onto the pulling machine for about 30 mins, which stretches & aerates the Candy, making it light & chewy.



Then, we roll the Candy into a long rope and feed it into our Original Antique 'Kiss Wrap Machine' built in 1919. It individually cuts & wraps each sweet in traditional wax paper.

Traditional *Sweet Copper Candy Kisses*, made locally, but enjoyed worldwide since the early 1900's.
Enjoy!!

Come & visit us at Old Ginninderra Village Nicholls!!

Sweet Copper

The Art of Candy, Copper & Coffee

Excellent Food, Great Coffee!!

Café Opening Hours:

Thurs & Fri 10am – 4pm 62309 007
Sat & Sun 8.30am – 4.30pm 0417414641
Twilight Dinner Fri & Sat till 9pm – Nov - Jan