

# Candy Cane Wands



Gluten Free



Dairy Free



Low Fod Map

READY IN



30 min.

SERVINGS



16

CALORIES



38 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- ☐ 0.5 cup semi chocolate chips white
- ☐ 2 teaspoons shortening
- ☐ 16 candy canes
- ☐ 1 serving chocolate chips hard miniature crushed (decorating sugar)

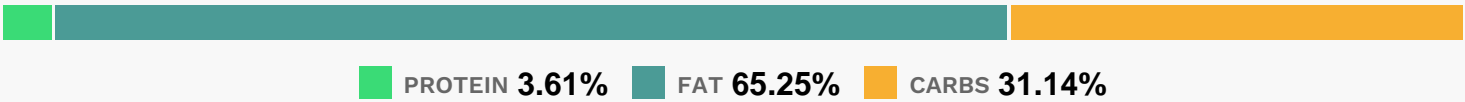
## Equipment

- ☐ frying pan
- ☐ sauce pan

# Directions

- ☐ Line jelly roll pan, 15 1/2x10 1/2x1 inch, with waxed paper. In 1-quart saucepan, heat 1/2 cup chocolate chips and the shortening over low heat, stirring occasionally, until melted.
- ☐ Tip saucepan so chocolate runs to one side. Dip 1 candy cane at a time into chocolate, coating about half of each cane.
- ☐ Place on waxed paper in pan.
- ☐ Let stand about 2 minutes or until chocolate is partially dry.
- ☐ Roll chocolate-dipped ends in candies.
- ☐ Place on waxed paper in pan.
- ☐ Let stand about 10 minutes or until chocolate is dry. Store loosely covered at room temperature up to 2 weeks.

## Nutrition Facts



## Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.87565217669243%

## Nutrients (% of daily need)

Calories: 38.33kcal (1.92%), Fat: 2.79g (4.29%), Saturated Fat: 1.4g (8.76%), Carbohydrates: 2.99g (1%), Net Carbohydrates: 2.54g (0.92%), Sugar: 2.1g (2.34%), Cholesterol: 0.35mg (0.12%), Sodium: 0.63mg (0.03%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 4.84mg (1.61%), Protein: 0.35g (0.69%), Manganese: 0.07mg (3.73%), Copper: 0.07mg (3.51%), Magnesium: 9.9mg (2.47%), Iron: 0.36mg (1.98%), Fiber: 0.45g (1.81%), Phosphorus: 14.63mg (1.46%)