



Ingredients

- 1 serving pam original flavor shopping list for molds
- 1 cup sugar
 - 2 tablespoons plus
- 0.3 cup water
- 1 tablespoon grapefruit (such as lime, lemon, or pink grapefruit)
- 1 tablespoon lemon zest (such as lime, lemon, or pink grapefruit)
- 1 small purple gel food coloring green yellow (such as , , or pink)

Equipment

sauce pan
spatula
measuring cup
candy thermomete
Iollinon sticks

Directions

Lightly coat large or small round lollipop molds (hard candy) with cooking spray, and place
lollipop sticks in grooves. Bring sugar, glucose, and water to a boil in a small saucepan over
medium-high heat.

Heat until a candy thermometer registers 300 degrees.

Remove from heat, and carefully stir in citrus juice and zest and food coloring with a rubber
spatula. (

Mixture will steam and bubble when liquid is added. Be careful, and make sure zest is distributed evenly and not in clumps.)

Transfer mixture to a liquid measuring cup, and let bubbles settle slightly, about 10 seconds.

Slowly pour mixture into prepared lollipop molds.

Let cool, until lollipops harden, about 30 minutes.

Remove lollipops from molds.

Nutrition Facts

PROTEIN 0.09% 🚺 FAT 0.8% 🔂 CARBS 99.11%

Properties

Glycemic Index:28.52, Glycemic Load:36.59, Inflammation Score:O, Nutrition Score:O.445217391233O8%

Flavonoids

Hesperetin: 0.01mg, Hesperetin: 0.01mg, Hesperetin: 0.01mg, Hesperetin: 0.01mg Naringenin: 1.21mg, Naringenin: 1.21mg, Naringenin: 1.21mg Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.01mg, Quercetin: 0.

Nutrients (% of daily need)

Calories: 226.09kcal (11.3%), Fat: 0.21g (0.33%), Saturated Fat: Og (0.03%), Carbohydrates: 58.89g (19.63%), Net Carbohydrates: 58.67g (21.33%), Sugar: 58.67g (65.18%), Cholesterol: Omg (0%), Sodium: 8.16mg (0.35%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.05g (0.1%), Vitamin C: 3.09mg (3.74%)