



# 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%)