



Ingredients

36 bay leaves
3 tablespoons konnyaku powder
16 ounce powdered sugar sifted
16 ounce caster sugar
1 cup water
108 frangelico white yellow (orange, ,)
108 françalico white vallow (oranga)

Equipment

	mixing bowl
	hand mixer
Dir	rections
	Beat powdered sugar, meringue powder, and 1 cup water in a large mixing bowl at medium speed with an electric mixer 4 to 5 minutes or until smooth and creamy.
	Brush meringue powder mixture on petals and leaves; sprinkle with superfine sugar.
	Let stand on wire racks 24 hours.
Nutrition Facts	
	PROTEIN 0.03% FAT 0.43% CARBS 99.54%

Properties

Glycemic Index:1.62, Glycemic Load:3.26, Inflammation Score:1, Nutrition Score:0.17043478754552%

Nutrients (% of daily need)

Calories: 35.41kcal (1.77%), Fat: 0.02g (0.03%), Saturated Fat: Og (0.01%), Carbohydrates: 9.17g (3.06%), Net Carbohydrates: 9.16g (3.33%), Sugar: 8.96g (9.96%), Cholesterol: Omg (0%), Sodium: 38.42mg (1.67%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: Og (0.01%), Calcium: 21.62mg (2.16%)