



Edible Votives

 Dairy Free

READY IN



45 min.

SERVINGS



3

CALORIES



518 kcal

SIDE DISH

Ingredients

- 2 chocolate icing
- 2 cups sugar
- 1 sugar cookie dough
- 0.5 cup water
- 3 frangelico assorted
- 1 sheet frangelico
- 3 frangelico assorted
- 1 sheet frangelico

Equipment

- frying pan
- baking sheet
- sauce pan
- baking paper
- oven
- aluminum foil
- pastry bag
- candy thermometer

Directions

- Cut 1 (9X5-inch) pattern, 1 (6- x 3 1/2-inch) pattern, and 1 (3- x 3 1/2- inch) pattern from poster board or cardboard.
- Roll gingerbread dough to 1/4 inch thickness on a lightly floured surface; cut 4 (9- x 5-inch) rectangles using pattern.
- Transfer rectangles to parchment paper or lightly greased aluminum foil-lined baking sheets.
- Cut designs from rectangles with desired shapes of small cutters and remove leaving a 1/2 inch border around edges. Reserve dough scraps.
- Reroll dough scraps to 1/4 inch thickness, and cut 4 (6- x 3 1/2 inch) rectangles using pattern. Repeat transferring and cutting procedure as directed.
- Reroll dough scraps to 1/4 inch thickness, and cut 4 (3- x 3 1/2-inch) rectangles using pattern. Repeat transferring and cutting procedure as directed.
- Cook sugar and 1/2 cup water in a medium saucepan over medium-high heat, stirring until sugar dissolves. Cook, without stirring, 10 to 12 minutes or until a candy thermometer reaches hard crack stage (300°F) and mixture is light golden brown.
- Pour into a lightly greased 15- x 10-inch jellyroll pan; cool. Coarsely crush candy.
- Fill cutouts in gingerbread rectangles with candy, making sure candy touches cookies round edges.

- Bake at 350 for 15 to 20 minutes or until sugar melts and cookies are golden. Cool in pans on wire racks.
- Pipe rectangle edges, and fit corners together, holding sides of large votive in place for 5 to 10 minutes or until dry enough to adhere. Repeat procedure with remaining rectangles, making medium and small votives.
- Spoon icing into a pastry bag fitted with a star tip; pipe edges of votives.
- Let stand 8 hours.
- Place votives over candles.
- NOTE: Coarsely crushed Butter Rum Life Savers may be substituted for crushed sugar syrup candy.

Nutrition Facts

PROTEIN 0.01% **FAT 1%** **CARBS 98.99%**

Properties

Glycemic Index:37.7, Glycemic Load:93.28, Inflammation Score:1, Nutrition Score:0.23217391141731%

Nutrients (% of daily need)

Calories: 517.57kcal (25.88%), Fat: 0.6g (0.92%), Saturated Fat: 0.04g (0.24%), Carbohydrates: 133.46g (44.49%), Net Carbohydrates: 133.45g (48.53%), Sugar: 133.61g (148.45%), Cholesterol: 0.04mg (0.01%), Sodium: 5.5mg (0.24%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.01g (0.03%), Vitamin B2: 0.03mg (1.63%), Selenium: 0.81µg (1.16%)