



Homemade Candy Easter Eggs

 Gluten Free

READY IN



45 min.

SERVINGS



66

CALORIES



168 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1 cup walnuts black finely chopped
- ☐ 1 cup butter softened
- ☐ 1 tablespoon maraschino cherry juice
- ☐ 3 ounce coconut or flaked canned
- ☐ 6 ounce maraschino cherries drained finely chopped
- ☐ 24 ounce bars milk chocolate
- ☐ 8 cups powdered sugar sifted
- ☐ 4 ounce chocolate unsweetened

☐ 1 tablespoon vanilla extract

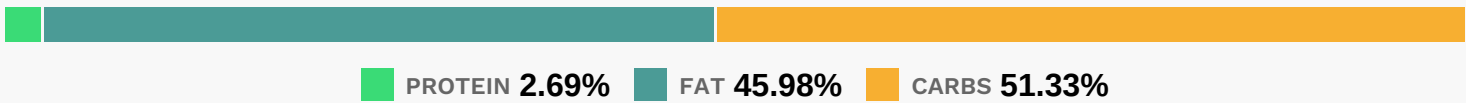
Equipment

- ☐ baking sheet
- ☐ mixing bowl
- ☐ double boiler

Directions

- ☐ Combine first 3 ingredients in a large mixing bowl; beat until light and fluffy.
- ☐ Add walnuts, coconut, cherries, and vanilla; mix well. Shape dough into 66 ovals about 1 1/2- inches long; place on waxed paper-lined baking sheets, and chill overnight.
- ☐ Place chocolate in top of a double boiler over hot water, stirring until chocolate melts. Using 2 forks, quickly dip each candy oval into chocolate mixture; return to baking sheet. Chill until chocolate is firm; store in a cool place. Decorate with Royal Frosting.

Nutrition Facts



Properties

Glycemic Index:0.65, Glycemic Load:2.41, Inflammation Score:-2, Nutrition Score:2.3621738943393%

Flavonoids

Catechin: 1.11mg, Catechin: 1.11mg, Catechin: 1.11mg, Catechin: 1.11mg Epicatechin: 2.44mg, Epicatechin: 2.44mg, Epicatechin: 2.44mg, Epicatechin: 2.44mg

Nutrients (% of daily need)

Calories: 167.58kcal (8.38%), Fat: 9.15g (14.07%), Saturated Fat: 4g (25.02%), Carbohydrates: 22.98g (7.66%), Net Carbohydrates: 21.7g (7.89%), Sugar: 20.78g (23.08%), Cholesterol: 0mg (0%), Sodium: 35.43mg (1.54%), Alcohol: 0.07g (100%), Alcohol %: 0.24% (100%), Caffeine: 8.18mg (2.73%), Protein: 1.21g (2.41%), Manganese: 0.23mg (11.65%), Copper: 0.16mg (7.8%), Magnesium: 22.47mg (5.62%), Fiber: 1.28g (5.12%), Iron: 0.71mg (3.92%), Phosphorus: 35.28mg (3.53%), Zinc: 0.42mg (2.79%), Vitamin A: 125.05IU (2.5%), Vitamin B2: 0.03mg (2.03%), Potassium: 63.67mg (1.82%), Selenium: 1.08µg (1.54%), Vitamin E: 0.18mg (1.21%), Vitamin B6: 0.02mg (1.02%)