

LIFE SAVERS® Christmas Balls

 Vegetarian  Dairy Free

READY IN



11 min.

SERVINGS



1

CALORIES



8 kcal

SIDE DISH

Ingredients

- 6 creme savers candies hard assorted ring-shaped (sold in bag)
- 1 serving shoestring licorice
- 1 plastic drinking straw

Equipment

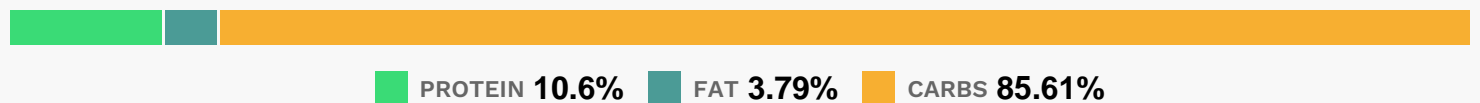
- baking sheet
- baking paper
- oven
- toothpicks

- aluminum foil
- skewers
- drinking straws

Directions

- Preheat oven to 325F. Cover baking sheet with parchment paper or foil.
- Cut a 1-1/2-inch piece of straw; set aside to make hole in ornament. Unwrap and arrange candies on parchment paper in circular shape, filling in center of circle.
- Bake 3 to 6 min. or until candies are melted.
- Remove from oven. Immediately use an oiled toothpick or skewer to swirl the colors to create a marbled look. Make a hole, about 1/2 inch from the top, by pressing straw into ornament, leaving in place until candy is cooled.
- Cool completely before removing ornament from paper. Gently remove straw. Thread a 6- to 8-inch piece of shoestring licorice into the hole to hang the ornament.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.21521739337755%

Nutrients (% of daily need)

Calories: 8.32kcal (0.42%), Fat: 0.04g (0.06%), Saturated Fat: 0g (0.03%), Carbohydrates: 1.9g (0.63%), Net Carbohydrates: 1.77g (0.64%), Sugar: 1.2g (1.33%), Cholesterol: 0mg (0%), Sodium: 22.34mg (0.97%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.24g (0.47%), Selenium: 0.84µg (1.19%)