

LIFE SAVERS® Gingerbread Man

READY IN



11 min.

SERVINGS



1

CALORIES



332 kcal

SIDE DISH

Ingredients

- 8 chocolate & caramel creme creme savers candies hard (sold in bag)
- 1 serving shoestring licorice
- 1 serving cinnamon candies
- 1 plastic drinking straw

Equipment

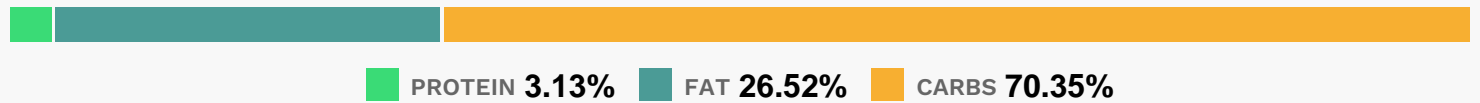
- baking sheet
- baking paper
- oven

- aluminum foil
- 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 gingerbread man shape, using 4 candies for "head" and "body" and 1 candy for each "arm" and "leg."
- Bake 3 to 6 min. or until candies are melted.
- Remove from oven. While still warm, press small raisins, currants or cinnamon candies into melted candies for the "eyes", "nose" and "buttons" and a small piece of shoestring licorice for the "mouth." Make a hole, about 1/2 inch from the top, by pressing drinking 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:1.4791304443194%

Nutrients (% of daily need)

Calories: 331.62kcal (16.58%), Fat: 10.07g (15.49%), Saturated Fat: 6.96g (43.53%), Carbohydrates: 60.1g (20.03%), Net Carbohydrates: 59.53g (21.65%), Sugar: 54.13g (60.14%), Cholesterol: 5.76mg (1.92%), Sodium: 111.86mg (4.86%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.67g (5.35%), Calcium: 70.15mg (7.01%), Phosphorus: 37.44mg (3.74%), Vitamin B2: 0.06mg (3.61%), Vitamin E: 0.53mg (3.52%), Potassium: 94.53mg (2.7%), Vitamin B12: 0.16µg (2.64%), Fiber: 0.57g (2.28%), Iron: 0.28mg (1.56%), Vitamin K: 1.54µg (1.46%), Selenium: 0.84µg (1.19%), Vitamin A: 58.08IU (1.16%)