



## Orange Jelly Candy

 Vegetarian  Vegan  Gluten Free  Dairy Free

READY IN



210 min.

SERVINGS



30

CALORIES



70 kcal

CONDIMENT

DIP

SPREAD

## Ingredients

- 0.5 tsp baking soda
- 1 cup plus light
- 1 box sure-jell fruit pectin
- 2 tsp orange extract
- 1.3 cups sugar divided
- 0.8 cup water
- 5 drops food coloring red yellow

## Equipment

- frying pan
- sauce pan
- knife
- loaf pan

## Directions

- Spray 9x5-inch loaf pan with cooking spray.
- Mix pectin, water and baking soda in medium saucepan. (  
 Mixture will be foamy.)
- Combine 1 cup sugar and corn syrup in large saucepan.
- Cook both mixtures on high heat 4 min. or until foam has thinned from pectin mixture and sugar mixture comes to full rolling boil, stirring mixtures in both saucepans frequently. Gradually add pectin mixture to boiling sugar mixture, stirring constantly. Boil 1 min., stirring constantly.
- Remove from heat. Stir in extract and food coloring.
- Pour immediately into prepared pan.
- Let stand at room temperature 3 hours or until candy is cool and firm.
- Sprinkle remaining sugar onto large sheet of waxed paper. Invert candy onto waxed paper.
- Cut candy into 3/4-inch squares, stopping occasionally to dip knife in warm water.
- Roll candy in sugar until evenly coated.
- Place in single layer on wire racks.
- Let stand, uncovered, at room temperature overnight.

## Nutrition Facts

 PROTEIN 0.03%  FAT 0.66%  CARBS 99.31%

## Properties

Glycemic Index:2.97, Glycemic Load:7.48, Inflammation Score:1, Nutrition Score:0.12260869679892%

## Nutrients (% of daily need)

Calories: 69.67kcal (3.48%), Fat: 0.05g (0.08%), Saturated Fat: 0g (0.01%), Carbohydrates: 18.54g (6.18%), Net Carbohydrates: 18.39g (6.69%), Sugar: 17.05g (18.94%), Cholesterol: 0mg (0%), Sodium: 31.74mg (1.38%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0g (0.01%)