



Winter Wonderland Castle

READY IN



150 min.

SERVINGS



1

CALORIES



6067 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- 16 pretzel rods
- 20 ounces candy coating disks (almond bark)
- 9 flat-bottom ice-cream cone with pointed ends sugar-style
- 1 serving sprinkles green red
- 14 inches cup heavy whipping cream
- 7 graham cracker squares
- 9 small gumdrops
- 1 serving licorice rounds red cut into 5-inch strips
- 1 snack peppers (from 4.5-ounce package)

- 6 candy canes
- 0.9 ounce portugese rolls hard ring-shaped
- 10 ounces marshmallows
- 10.5 ounces marshmallows miniature

Equipment

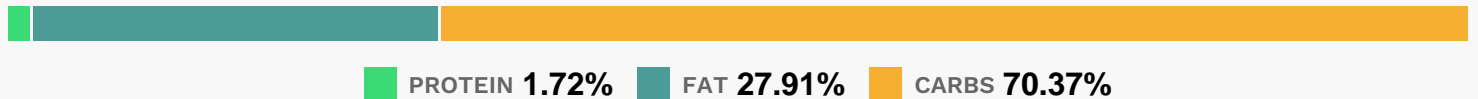
- aluminum foil
- microwave
- measuring cup

Directions

- Make corner posts of castle by securing 4 pretzel rods with twist tie or rubber band at the middle. Make sure that one end of group of pretzel rods is even so they stand upright easily. Repeat 3 times to make 4 corner posts; set aside.
- Place 6 squares of candy coating in 4-cup microwavable measuring cup. Microwave uncovered on High 1 minute; stir. Microwave 1 to 2 minutes longer, stirring well every 30 seconds, until smooth. Candy coating will be used to attach pieces of castle.
- Add squares coating as needed, and microwave 10 to 15 seconds at a time, stirring until smooth.
- Dip 2 inches of bottoms (level end) of 1 corner post of pretzels into coating.
- Place upright on waxed paper, letting coating pool slightly to form a base.
- Let stand about 30 minutes or until coating is completely set. Repeat with remaining corner posts.
- Meanwhile, spread melted coating over ice-cream cones.
- Roll 4 cones in red sugar for castle towers; roll remaining cones in candy decorations for trees.
- Place upright on waxed paper.
- Let stand about 20 minutes or until coating is completely set.
- Cover foamcore board with aluminum foil. Dip tops of each corner post into coating; top with red cones.

- Let stand about 30 minutes or until coating is completely set; remove twist ties or rubber band from pretzels.
- Attach 1 graham cracker square between each set of corner posts, using coating, to form square castle. Attach half of a graham cracker square above 3 of the whole cracker squares, leaving 1/2 inch space between crackers. Attach gumdrops along top of cracker halves, using coating. Attach licorice along sides of corner posts.
- Attach 1 graham cracker square at right angle to cracker square at fourth side, using coating, to form drawbridge.
- Cut strip from fruit roll; attach to drawbridge for walkway. Attach candy canes for braces for drawbridge. Attach ring-shaped candies at top of each cone tower; attach candy cane to ring-shaped candy at each tower.
- Cut pennant-style flags from fruit roll, about 2x1/2 inch; attach to candy canes.
- Spread melted coating randomly over foil surrounding castle.
- Sprinkle with large and miniature marshmallows to create snow.
- Sprinkle sugar crystals around castle to create moat. Arrange green tree cones to create winter scene. Create a sign for the castle with 6x1-inch strip of fruit roll; add letters to sign with decorating icing.

Nutrition Facts



Properties

Glycemic Index:537, Glycemic Load:409.29, Inflammation Score:-5, Nutrition Score:24.435652450375%

Flavonoids

Luteolin: 0.17mg, Luteolin: 0.17mg, Luteolin: 0.17mg, Luteolin: 0.17mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

Nutrients (% of daily need)

Calories: 6066.74kcal (303.34%), Fat: 186.18g (286.44%), Saturated Fat: 172.33g (1077.08%), Carbohydrates: 1056.43g (352.14%), Net Carbohydrates: 1051.1g (382.22%), Sugar: 804.73g (894.15%), Cholesterol: 40.18mg (13.39%), Sodium: 1552.05mg (67.48%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 25.84g (51.69%), Iron: 12.18mg (67.66%), Folate: 197.61µg (49.4%), Vitamin B1: 0.67mg (44.62%), Manganese: 0.89mg (44.46%), Vitamin C: 36.39mg (44.11%), Copper: 0.86mg (42.84%), Vitamin B3: 8.01mg (40.04%), Vitamin B2: 0.64mg (37.38%),

Phosphorus: 286.85mg (28.68%), Vitamin A: 1399.41IU (27.99%), Selenium: 16.23µg (23.18%), Fiber: 5.32g (21.28%), Magnesium: 79.21mg (19.8%), Zinc: 2.18mg (14.53%), Calcium: 128.65mg (12.87%), Vitamin B6: 0.22mg (11.02%), Potassium: 376.27mg (10.75%), Vitamin B5: 0.65mg (6.52%), Vitamin E: 0.91mg (6.05%), Vitamin K: 4.31µg (4.1%), Vitamin D: 0.57µg (3.79%)