



## Winter Wonderland Castle

READY IN



150 min.

SERVINGS



1

CALORIES



6122 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

### Ingredients

- 6 candy canes
- 20 ounces candy coating disks (almond bark)
- 1 fruit (from 4.5-ounce package)
- 7 graham cracker squares
- 9 small gumdrops
- 14 inches cup heavy whipping cream
- 9 ice cream cake cones with pointed ends sugar-style
- 10 ounces marshmallows
- 10.5 ounces marshmallows miniature

- 16 pretzel rods
- 1 serving green beans red cut into 5-inch strips
- 0.9 ounce portugese rolls hard ring-shaped
- 1 serving sugar green red

## Equipment

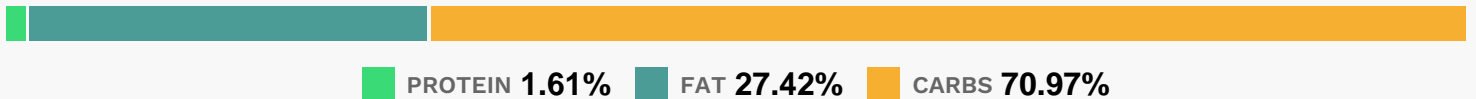
- aluminum foil
- microwave
- measuring cup

## 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:545.09, Glycemic Load:362.03, Inflammation Score:-7, Nutrition Score:25.770000030165%

## Flavonoids

Luteolin: 0.07mg, Luteolin: 0.07mg, Luteolin: 0.07mg, Luteolin: 0.07mg Kaempferol: 0.25mg, Kaempferol: 0.25mg, Kaempferol: 0.25mg, Kaempferol: 0.25mg Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg Quercetin: 1.5mg, Quercetin: 1.5mg, Quercetin: 1.5mg, Quercetin: 1.5mg

## Nutrients (% of daily need)

Calories: 6121.9kcal (306.09%), Fat: 185.24g (284.99%), Saturated Fat: 171.83g (1073.95%), Carbohydrates: 1079.02g (359.67%), Net Carbohydrates: 1066.05g (387.66%), Sugar: 837.52g (930.57%), Cholesterol: 40.18mg (13.39%), Sodium: 1396.14mg (60.7%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 24.43g (48.86%), Iron: 11.33mg (62.97%), Copper: 1.06mg (53.02%), Fiber: 12.97g (51.87%), Vitamin A: 2261.23IU (45.22%), Vitamin K: 46.58µg (44.37%), Folate: 148.16µg (37.04%), Vitamin B3: 6.94mg (34.68%), Manganese: 0.65mg (32.29%), Vitamin

B2: 0.54mg (31.89%), Phosphorus: 296.69mg (29.67%), Vitamin B1: 0.38mg (25.55%), Magnesium: 93.56mg (23.39%), Potassium: 743.8mg (21.25%), Vitamin C: 17.16mg (20.8%), Selenium: 14.01µg (20.02%), Zinc: 2.21mg (14.76%), Calcium: 139.06mg (13.91%), Vitamin B6: 0.25mg (12.63%), Vitamin B5: 0.66mg (6.58%), Vitamin E: 0.91mg (6.06%), Vitamin D: 0.57µg (3.79%)