

Healthy Candy Corn

With this **trick** of a recipe instead of unhealthy store-bought candy, you could **treat** yourself with a healthy fruit-juice based candy this Halloween.



Prep time: 30 Minutes chill time: 1-hour Yields: 32 servings

Ingredients

2 tablespoons cashew nuts

3 tablespoons maple syrup

4 1/2 teaspoons gelatin

1 teaspoon vanilla extract

1/2 cup orange juice

1/2 cup carrot juice

1 cup pineapple juice

1 cup water

Directions

32 servings per container	
Serving size	8 pieces (207g)
Amount Per Serving Calories	130
	% Daily Value
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Sodium 30mg	1%
Total Carbohydrate 2	6g 9 %
Dietary Fiber 1g	4%
Total Sugars 21g	
Includes 10g Add	ded Sugars 20%
Protein 2g	4%
NICE CONTROL SECTION	lesterol, vitamin D, calcium,

- **1.** In a blender add the cashew nuts, 1 1/2 tablespoons of maple syrup, the vanilla and a cup of water. Blend until smooth.
- **2.** Pour the cashew mixture into a pan, add $1 \frac{1}{2}$ teaspoons of gelatin and simmer for 5 minutes on low heat. Stir constantly to stop the bottom from burning.
- **3.** Let the cashew mixture cool for 5 minute and then pour into a dish that's about 6" by 4". Then place in the freezer.
- **4.** Add the orange and carrot juice into a pan with $1 \frac{1}{2}$ tablespoons of maple syrup, $1 \frac{1}{2}$ teaspoons of gelatin. Bring to a boil then simmer for 5 minutes.
- **5.** Let the orange mixture cool for 5 minutes then pour on top of the cashew layer in the dish, then place back into the freezer.
- **6.** Repeat Steps 4 and 5 with the pineapple juice.
- 7. The mixture Should be set in 15 minutes in the freezer. Remove the Mixture from the freezer when firm.
- 8. Push the mixture out of the dish and then slice lengthwise into 1/2-inch strips.
- 9. Cut each slice into little triangles resembling candy corn.
- **10.** Store in the fridge and eat within 3 days as they contain fruit juice.