

# Candy Buttons

Recipe By Victoria Dwek



Cooking and Prep:  1 h

Serves:  24

Contains: 

Preference: Parve

Difficulty: Medium

Diet: Vegetarian, Gluten Free,

Pescetarian

Source: Whisk by Ami

Magazine

Remember button candy? Here's how you can make these delightful, colorful peel-and-eat candies of your youth... at home in your own kitchen.

## Ingredients (6)

### Main ingredients

- copy paper, cut into strips
- 1/4 cup meringue powder
- 1/2 cup cold water
- 4 cups confectioners' sugar
- Gel food coloring in desired colors
- 1 teaspoon flavor extracts (divided into two, three, or four flavors)

## Start Cooking

### Prepare Candy Buttons

Yields 50-60 strips.

1. In the bowl of an electric mixer, beat the meringue powder and water until soft peaks form. Add the confectioners' sugar and beat until stiff.
2. Separate the icing into one bowl for each desired color and tint with gel food coloring. Add matching flavor extracts to each bowl and mix well (1/2 teaspoon if icing is divided in two, 1/4 teaspoon if icing is divided by four).
3. Add icing into piping bags. For easy filling, insert the piping bag into a mason jar, and fold the top over the edges. Add icing to the bag with a spatula.
4. Pipe dots onto copy paper and let harden overnight.

#### Tip:

Candy Button Flavors:

Orange Color—Orange Extract

Red or Pink Color—Cherry or Strawberry Extract

Yellow or Green Color—Lemon or Banana Extract

Blue Color—Raspberry Extract

White Color—Coconut Extract

Use vanilla extract as a default if you are missing extract for any flavor.