

CANDY BUTTONS

2 tablespoons meringue powder **OR** 2 egg whites
6 tablespoons water
1/4 teaspoon almond extract or lemon juice
1 box (1 pound) confectioners' sugar
ziploc sandwich baggies
food coloring
artificial flavoring (optional)

- 1) Cut non-toxic computer paper into 2 3/4" x 10" strips.
- 2) Whip together confectioners sugar, meringue powder **OR** egg whites, and lemon juice on low speed using a stand mixer for 1 minute, scrape bowl and continue to whip for 10 minutes on high speed.
- 3) Divide "icing" into small bowls. Color each bowl different colors. If desired, add different flavorings to each.
- 4) If icing is too thick, thin out with drops of water, until it is the consistency of sour cream. A drop should hold its shape and slowly smooth out to create smooth button.
- 5) Pour each color into a sandwich bag and seal. (Placing the open baggie in a small cup and then pouring the icing in, is a great trick to keep things nice and clean). Then cut a VERY small corner off of each bag.
- 6) Squeeze a drop of icing at a time onto the paper. You can place the strip of paper on top of the template, you will then see where to place each drop evenly.
- 7) Place on baking sheets in a cool dry place uncovered to dry overnight.
- 8) Candy will harden overnight. Store in a zipper bag or airtight container.

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