

Zucchini Bread Recipes

Candied Orange Slices – Sweet Zesty Treat

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 4 large oranges, washed
- [ ] 1 cup granulated sugar
- [ ] 1 cup water
- [ ] 1 tbsp fresh lemon juice
- [ ] Pinch of salt

Optional Enhancements

- [ ] ½ tsp vanilla extract
- [ ] Extra sugar for dusting

Instructions

1. Slice each orange into ¼-inch rounds, then gently remove any visible white pith; it can make the final texture bitter.



2. In a wide saucepan, combine water, sugar, lemon juice, and salt; bring to a low simmer, stirring until the sugar dissolves.



3. Add the orange slices, turning them to coat. Let them simmer gently for 12-15 minutes, until the fruit becomes translucent and the syrup thickens. moist cake tip: keep the heat low to avoid caramelizing the sugar.



4. Using tongs, lift the slices onto a wire rack; let them cool for 20 minutes. The glaze will set, leaving a glossy, sweet surface.

5. If desired, sprinkle lightly with extra sugar while still warm for a subtle crunch. Store in a clean jar, sealing tightly.

Nutrition per serving

180 kcal	2 g	45 g	0 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the saucepan is large enough to hold the slices without crowding.
- The lemon juice helps preserve the bright orange hue.
- For an extra festive look, dust with a pinch of powdered sugar before serving.