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Easy Christmas Gumdrop Nougat Candy

## Introduction

Discover a delightful holiday treat with Easy Christmas Gumdrop Nougat Candy. This simple

yet delicious recipe combines the chewy sweetness of gumdrops with the rich, nutty flavor of nougat, making it a perfect addition to your festive celebrations. Let's take a closer look at how to create this delectable candy that will surely impress family and friends.

## Detailed Ingredients with measures

- 2 cups sugar
- 1 cup corn syrup
- 1/2 cup water
- 2 egg whites
- 1 teaspoon vanilla extract
- 2 cups chopped gumdrops
- 1 cup chopped nuts (walnuts or pecans)
- 1 cup mini marshmallows

## Prep Time

20 minutes

## Cook Time, Total Time, Yield

Cook Time: 15 minutes

Total Time: 35 minutes

Yield: Approximately 24 pieces



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## **Detailed Directions and Instructions**



**Prepare Baking Sheet**

Line a 9×9 inch baking pan with parchment paper, allowing some overhang for easy removal later.

**Combine Sugar and Syrup**

In a medium saucepan, combine sugar, corn syrup, and water. Place over medium heat.

**Boil Mixture**

Bring the mixture to a boil, stirring constantly until the sugar has dissolved. Use a candy thermometer to ensure that it reaches a temperature of 250°F (hard ball stage).

**Whip Egg Whites**

While the sugar mixture is boiling, beat the egg whites in a stand mixer or using a handheld mixer until stiff peaks form.

**Combine Mixtures**

Once the sugar syrup has reached 250°F, gradually pour it into the whipped egg whites while the mixer is running on low speed. Increase the speed to high and continue whipping until the mixture is thick and glossy.

**Add Gumdrops and Nuts**

Stir in the gumdrops and chopped nuts gently using a spatula until evenly distributed.

**Transfer to Pan**

Pour the nougat mixture into the prepared baking pan, spreading it evenly into the corners. Use the spatula to smooth the top.

**Let Set**

Allow the nougat to cool completely at room temperature for several hours or overnight.

**Cut into Pieces**

Once set, lift the nougat out of the pan using the parchment overhang. Cut into squares or

desired shapes.

## Notes

### Storing

Store the nougat in an airtight container at room temperature, separating layers with wax paper to prevent sticking.

### Variations

Feel free to customize the nougat by adding your favorite nuts or dried fruits in place of gumdrops.

### Candy Thermometer

A candy thermometer is essential to ensure the sugar syrup reaches the correct temperature for the right texture.



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## Cook techniques



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