



Christmas Gumdrops Nougat

Introduction

When the holiday season rolls around, nothing evokes the spirit of festivity quite like a selection of homemade treats. One of the simplest and most delightful sweets you can whip up is nougat. This version, made with just three ingredients, is not only quick to prepare but also delivers a chewy texture and rich sweetness that's perfect for sharing with family and friends. With a little twist by adding festive gumdrops, you can transform a classic nougat into an irresistible Christmas candy. Not many sweets can boast an easy recipe that yields such a treat, so let's dive into making Christmas Gumdrops Nougat!

Detailed Ingredients

Butter

You will need 2 tablespoons of butter, which helps in adding a rich flavor and aids in the melting process of the chocolate and marshmallows. It also prevents the nougat from sticking to the pan.

White chocolate chips

The star of this nougat is 450 grams of white chocolate chips. They lend a creamy sweetness that enhances the chewy texture of the marshmallows.

Mini marshmallows

A generous 500 grams of mini marshmallows create that delightful chewy consistency. Their airy structure makes them ideal for nougat, contributing to a soft and pillowy candy.

Gumdrops (optional)

For a festive touch, you can add red and green gumdrops to your nougat. These not only provide a pop of color but also a burst of fruity flavor that complements the sweetness of the chocolate and marshmallows beautifully.

Prep Time

The preparation time for this nougat is incredibly minimal, taking just about 10 minutes. Given that this recipe does not require baking, you can spend more time enjoying your creation than you do preparing it.

Cook Time, Total Time, Yield

The cook time for this nougat is approximately 5 minutes, as that is all it takes to melt your ingredients together. After mixing, you will need to refrigerate the nougat for several hours to set. The total time from start to finish is about 6 hours, including chilling time. If you cut the nougat into small squares, you can expect to yield around 30 pieces, depending on your desired size.

See also No Churn Ice Cream

Detailed Directions and Instructions

Melt the butter

Begin by preparing a small saucepan over medium heat. Add the 2 tablespoons of butter and let it melt completely. Make sure to keep an eye on it to prevent burning.

Add marshmallows and chocolate chips

Once the butter is melted, add the 500 grams of mini marshmallows and the 450 grams of white chocolate chips to the saucepan. Stir continuously until everything is melted and combined into a smooth, gooey mixture. This process can take about 3-5 minutes.

Incorporate gumdrops

After the chocolate and marshmallow mixture is fully melted and combined, remove it from the heat. Let it cool slightly for a minute before adding chopped red and green gumdrops (if you choose to include them). Fold the gumdrops into the mixture gently, ensuring they are evenly distributed.

Prepare the pan

Line an 8×8 inch square pan with parchment paper, leaving some overhang so you can easily lift the nougat out once it's set. Grease the parchment paper lightly with butter or cooking spray to avoid sticking.

Spread the mixture into the pan

Pour the nougat mixture into the prepared pan. Using a small square of parchment paper that has been lightly greased, spread and pat the mixture down evenly. This step is crucial for ensuring an even thickness and a nice shape.

Chill the nougat

Place the pan in the refrigerator and let the nougat set for several hours. Ideally, letting it chill overnight will yield the best result, but if you're short on time, a minimum of 4 hours should suffice.

Cut into squares

Once the nougat is completely cool and has set, lift it out of the pan using the parchment paper overhang. Place it on a cutting board and use a sharp knife to cut it into squares. When cutting, you may wish to wipe your knife with a damp cloth between cuts to keep the pieces clean.

See also [Cherry Cake](#)

Notes**Sticky mixture tip**

Nougat mixtures can be very sticky to handle. The trick of using

greased parchment paper helps a great deal, so don't skip this step. If you find the mixture is still difficult to manage, you can dust your hands with powdered sugar for easier handling.

Storage tips

To store your nougat, place the squares in an airtight container. You can separate layers of nougat with parchment paper to prevent sticking. It will last for about two weeks at room temperature, or you can freeze pieces for up to 3 months.

Cook techniques

Melting chocolate and marshmallows

When melting chocolate and marshmallows, it's essential to use low heat, as high heat can scorch the chocolate and create a grainy texture. Stirring continuously prevents the mixture from sticking to the pan and ensures a smooth consistency.

Setting nougat

Allowing the nougat to cool completely before cutting is crucial. If you cut it too soon, the pieces may crumble or not hold their shape. Patience is key!

FAQ

Can I use other types of chocolate?

Yes! If you prefer dark chocolate or milk chocolate, you can substitute the white chocolate chips. However, it will change the overall sweetness and flavor profile of the nougat.

What if I don't have gumdrops?

If gumdrops aren't available, consider other mix-ins such as chopped nuts, dried fruit, or even crushed candy canes for a wintery touch. The recipe is flexible enough to accommodate your preferences.

Can I make this nougat vegan?

To make a vegan version of this nougat, substitute the butter with coconut oil and use dairy-free white chocolate chips. Be sure to check the ingredients of your marshmallows, as many traditional marshmallows contain gelatin, which is not vegan-friendly.

See also [Homemade Applesauce Recipe for Fall Flavors](#)

How do I know when nougat is set?

The nougat will feel firm to the touch and will no longer be tacky. A good way to test is to gently press the surface with your finger; if it springs back, it's ready!

Conclusion

This three-ingredient nougat is a wonderful addition to your holiday treat repertoire. Not only does it come together quickly, but it also yields a delightful and chewy candy that's perfect for gift-giving or indulging during festive gatherings. The addition of colorful gumdrops makes it visually appealing as well, creating a perfect blend of texture and flavor. Give this simple nougat recipe a try – your taste buds (and those of your loved ones) will thank you!

More recipes suggestions and combination

Chocolate-Covered Nougat

For a luscious twist on this nougat, dip the squares in melted dark or milk chocolate after cutting. This adds an extra layer of richness that pairs beautifully with the sweetness of the nougat.

Marshmallow Peanut Butter Treats

Mix in some creamy peanut butter with your chocolate and marshmallow mixture before cooling for a decadent peanut butter nougat that will please any fan of nutty flavors.

Dried Fruit Nougat

Incorporate dried fruits such as cranberries or cherries to give your nougat a tangy chew alongside the soft sweetness of the marshmallows.

Chocolate Mint Nougat

Add a few drops of peppermint extract to the mixture for a refreshing minty flavor, making it a delightful treat for the winter season.

Nutty Nougat Variations

Feel free to add chopped nuts like almonds or walnuts. This will not only enhance the flavor but will also provide crunch, balancing out the sweet and chewy elements.

Now that you have this easy nougat recipe in your repertoire, the possibilities for variations are endless. Enjoy your time in the kitchen, and happy holidays!