

Plate Dream

Candied Orange Slices

A simple, fragrant treat of candied orange slices—perfect for adding citrus sparkle to any sweet dish.

15 min Prep time	**30 min** Cook time	**45 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 4 large oranges, washed
- [ ] 1 cup granulated sugar
- [ ] 1/2 cup water
- [ ] 1 pinch salt
- [ ] 1 tsp lemon juice
- [ ] Optional: 1/2 tsp vanilla extract

Instructions

1. Slice the oranges into 1/4-inch rounds, removing any seeds; set aside.
2. In a saucepan, combine sugar, water, and salt. Bring to a gentle boil, stirring until sugar dissolves.
3. Add the orange slices and a splash of lemon juice. Reduce heat to low and simmer for 20-25 minutes, turning occasionally, until the slices become translucent.
4. If using, stir in vanilla. Remove slices with a slotted spoon and lay on a cooling rack to dry for 30 minutes.
5. Once the glaze is tacky, dust lightly with powdered sugar if desired, then store in a clean jar.

Nutrition per serving

120 kcal	1 g	30 g	0 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the orange slices are evenly sized for uniform cooking.
- Do not rush the simmer; a slow heat preserves the bright color.
- For extra sparkle, add a tiny pinch of edible glitter after drying.