

Treasure Barrel

Candied Orange Slices Recipe – 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
- [ ] 1/2 cup water
- [ ] 1 tablespoon lemon juice (optional)
- [ ] Pinch of salt
- [ ] 1/2 teaspoon vanilla extract (optional)

Instructions

1. Slice the oranges into thin, even rounds about 1/8-inch thick; remove any seeds and set aside.
2. In a saucepan, combine water, sugar, and pinch of salt. Heat over medium, stirring until sugar dissolves.
3. Bring the syrup to a gentle simmer; add the orange slices in a single layer and let them bathe for 5-7 minutes, turning once.
4. If using, stir in lemon juice and vanilla extract, then continue to simmer until the liquid thickens and the slices become translucent, about 10 minutes.
5. Using a slotted spoon, lift the slices onto a wire rack. Let them cool completely; the glaze will set into a glossy finish.

Nutrition per serving

120 kcal	2 g	31 g	0 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the slices are not overlapping in the pan; this ensures even coating.
- A gentle simmer, not a hard boil, prevents the sugar from crystallizing.
- Store in a clean, airtight jar to keep the slices from becoming sticky.