

Alegria Amaranth Candy

From **La Cocina Mexicana de Pily**

★★★★★ *Reviews (1)*

7 Ingredients

360 Calories

30 Minutes

Ingredients

5 cups **amaranth** (grains)

1 1/2 cups **sugar**

3/4 cup **water**

2 tablespoons **piloncillo** (may be substituted with dark brown sugar and molasses)

1 1/4 tablespoons **lime juice**

1/4 cup **water**

vegetable oil

Directions

- 1 Place the amaranth grains into a large bowl.
- 2 In a saucepan, add 3/4 cup water, sugar, piloncillo, and lime juice over medium-high heat.
- 3 Boil for 10 to 15 minutes, stirring continuously to avoid crystals.
- 4 Pour the syrup over the amaranth and mix.
- 5 Lightly grease a baking mold. Add the mixture and press down to even out the surface.
- 6 Cut into any desired shape and serve.

Yummly