

Candied Orange Peel

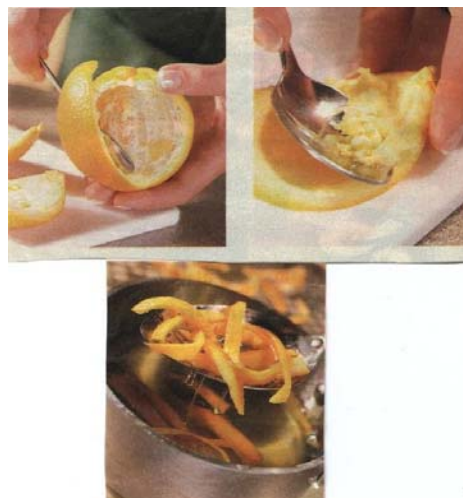
You can make the cake, icing, and candied orange peel ahead for later assembly, so you can take a well-deserved break. Prepare an extra batch to keep in the candy dish for satisfying guests' sweet tooth's.

2 medium oranges

1-1/3 cups sugar

1/3 cup water

Sugar



Cut peels of oranges lengthwise into quarters, cutting just through the pulp to surface of fruit.

Pry back the quartered peel with a spoon.

Scrape away the soft, white part inside the peel or the peel will be bitter.

Cut peel into 3/8 inch-wide strips.

Use orange for juice in frosting.

In a 2-quart saucepan combine the 1-1/3 cups of sugar and the water.

Cover and bring to boiling.

Add orange peel strips.

Return to boiling, stirring constantly to dissolve sugar.

Reduce heat. Cook, uncovered over medium-low heat.

Mixture should boil at a moderate steady rate over entire surface.

Cook, stirring occasionally, for 15 minutes or until peel is almost translucent.

Using a slotted spoon, remove peel from syrup, allowing it to drain.

Transfer peel to wire rack set over waxed paper.

Set cooked peel aside until cool enough to handle but still warm and slightly sticky.

Roll peel in sugar to coat.

Dry 1 to 2 hours and store, tightly covered, in a cool dry place for up to 1 week.

Freeze for up to 6 months.

Yield 48 pieces.