

The invention relates to the food industry, in particular to confectionery, namely to a process for producing glaze sweets based on dried fruits.

The process, according to the invention, comprises inspecting and washing dried plums and/or raisins with cold water, steam blanching thereof for 5-10 min, boiling plums for 10-15 min in syrup obtained from water and sugar taken in a ratio of 1:4, respectively, drying plums and/or raisins at a temperature of 40-60°C to a residual moisture of 20-25%, chopping them to a size of 0.2-0.5 cm, separating the walnut meal from metal impurities and thermally treating it at a temperature of 60-65°C for 30-35 min, to a moisture of 5-6%, sifting cocoa powder and powdered sugar, mixing plums and/or raisins with walnut meal, cocoa powder, powdered sugar, ascorbic acid and, optionally, almond flavoring, forming a body of sweets, coating with chocolate icing with a temperature of 29-32°C and cooling to a temperature of 4-6°C for 5-7 min, at the same time the components are taken in the following ratio, in wt. %:

pitted dried plums	0-50
raisins	50-0
walnut meal	26-30
powdered sugar	6-8
cocoa powder	2-4
ascorbic acid	0.05-0.1
almond flavoring	0-0.1
chocolate icing	the rest.

Claims: 1