

The invention refers to the food industry, especially to the confectionery manufacture.

The proposed process includes preparation of the syrup by mixing sugar and molasses in the ratio of 1: 2 with the subsequent boiling thereof up to the solids content of 68...72%, introduction of vegetable products, mixing of confectionery paste simultaneously with boiling, introduction at the end of boiling of the aromatizer, cooling of the obtained paste and shaping thereof. In the capacity of vegetable products it is used preliminarily dried and crushed walnut kernel, to which one can add raisins or dried and chopped fruits, or poppy in the ratio of 5: 1.

The result of the invention consists in decreasing the viscosity of the confectionery paste and in enriching the obtained confectionery with biologically active components.