

The invention refers to the food industry, namely to the confectionery fabrication.

The process for confectionery obtaining includes preparation of the syrup by mixing of sugar and molasses in the ratio of 1:2 with its subsequent boiling down up to the content of dry substances of 68...72%, introduction of vegetable products, mixing of the confectionery paste concomitantly with boiling, introduction at the close of boiling of the aromatizer, cooling of the obtained paste and shaping thereof, in the capacity of vegetable products is used preliminarily dried and cracked walnut kernel in the amount of 522...558 kg/t of the finished product, wherein there also may be added raisins or comminuted and dried fruits, or poppy in the ratio 5:1.

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