

# Sprinkle buttons

From the sweeties.net wiki

Sprinkle buttons are flat discs of candy topped with a layer of hundreds and thousands, the British name for the tiny coloured sugar balls known in French as nonpareils. In the listings here, the brown ones are called jazzies, and the white ones snowies or white jazzles.

## What is in them

Three listings for Hannah's sprinkle buttons show the recipe.

**Brown Jazzies, as listed by Sweets and Candy.** Milk chocolate flavour candy, 75 per cent, made from sugar, palm oil, whey powder from cows' milk, wheat flour with added calcium, iron, niacin and thiamin, fat reduced cocoa powder, soya lecithin and natural flavourings; then the sprinkles, made from sugar, wheat starch, water and glucose syrup, with carotenes, betanin and anthocyanins as colours and beeswax as a glaze.

**Snowies, as listed by Sweets and Candy.** Sugar, palm oil, whey powder from milk, wheat flour, wheat starch, soya and rapeseed lecithins, glucose syrup, carotenes, betanin and anthocyanins as colours, beeswax, and natural flavourings.

**White Jazzles, as listed by The Candy King.** Sugar, palm fat, whey powder from milk, wheat flour, wheat starch, glucose syrup, rapeseed lecithin, natural flavourings, beeswax, and curcumin, beetroot juice concentrate and spirulina extract for colour.

## Chocolate flavour, not chocolate

None of these recipes lists cocoa butter. The brown jazzies get their chocolate taste from fat reduced cocoa powder in a palm oil candy, and the white ones contain no cocoa at all. In England, the name chocolate is reserved for recipes with minimum amounts of cocoa, and white chocolate needs at least 20 per cent cocoa butter, which is why the brown jazzies are sold as milk chocolate flavour candy: see [how is chocolate made?](#) and [white chocolate mice](#)

## The sprinkles

The coloured sprinkles are sugar, wheat starch and glucose syrup, coloured with plant colours rather than synthetic ones: carotenes, betanin from beetroot, and anthocyanins, with curcumin and spirulina in the Candy King recipe. They are glazed with beeswax: see [natural colours in sweets](#) and [what is beeswax on sweets?](#)

## Allergy and diet points

- **Milk.** All three recipes contain whey powder from milk: see [milk in sweets](#)
- **Wheat.** All three contain wheat flour and wheat starch, so they are not gluten free: see [wheat in sweets](#)
- **Soya.** The two Sweets and Candy recipes contain soya lecithin; the Candy King recipe lists rapeseed lecithin only: see [soya in sweets](#)
- **Vegetarian.** Both retailers list them as suitable for vegetarians, but the milk and beeswax mean they are not vegan.

## In our pick and mix

We sell [SW043](#) by the 100 g. Recipes differ between makers, so the card opens up to show the full ingredients and allergens for the sprinkle buttons we actually stock.

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