

**95-0189**

The invention has relation to the foodstuff fabricating, especially confectionery and dessert makes.

The method foresees the stoned fruit drying, their blanching, removal of stones, mixture with prescribed watersoluble additives, drying a little of fruits, shaping, glacing, in which the blanching of stoned fruits is carried out at temperature 80-100°C and stones remove by squeezing out for all that during the mixture dry loose prescribed additives are exploited, and drying a little of fruits is carried out up to moisture 20-25%. Before the shaping the fruits, drying a little are fined. Preparing confectionery in this way is microbiological pure since the heating up to 80-100°C has an effect of sterilization on the fruits.

The offered method makes lighter the mixture of product with watersoluble components since it carries out on the whole not the fine fruits, where the pulp of fruit has increased stickiness.