

## Kool-Aid Taffy - A Chewy, Colorful Homemade Candy Treat

Get ready for a blast of sweet nostalgia with this vibrant and fruity



**OVEN**  
**250°F**

**TIME**  
**10 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 1 cup granulated sugar
- 2 tablespoons light corn syrup
- $\frac{1}{2}$  cup water
- 1 (0.15 oz) packet unsweetened Kool-Aid powder (any flavor)
- $\frac{1}{2}$  teaspoon baking soda
- Optional: Food coloring to enhance color

### DIRECTIONS

- 1.** Prepare Your Workspace: Lightly grease a baking sheet or large plate with butter or cooking spray. This is where your hot taffy will cool. Also, grease your hands and scissors now-you'll thank yourself later!
- 2.** Cook the Sugar Mixture: In a medium saucepan, combine sugar, corn syrup, and water. Stir gently over medium heat until the sugar dissolves. Stop stirring once dissolved and bring to a boil. Using a candy thermometer, cook the mixture until it reaches 250°F-260°F (soft-ball stage).
- 3.** Add Flavor and Color: Remove from heat. Quickly stir in the Kool-Aid powder and baking soda. The mixture will bubble and foam slightly-this is normal! Add food coloring if desired. Mix thoroughly.
- 4.** Cool and Stretch the Taffy: Pour the hot taffy onto your greased surface and let it cool for 5-10 minutes-just enough so it's safe to handle. Once it's manageable, grease your hands and begin to pull the taffy: Stretch it out, fold it over, and pull again. Repeat for 10-15 minutes until it becomes lighter in color, firmer, and glossy.
- 5.** Shape and Cut: Form the taffy into a long rope. Use greased kitchen scissors or a sharp knife to cut into bite-sized pieces. Wrap each piece in wax paper or plastic wrap to keep them from sticking.
- 6.** Store and Enjoy: Store wrapped taffy in an airtight container at room temperature for up to 2 weeks. Enjoy your chewy rainbow treats any time!

### SWAPS & NOTES

& Tips Kool-Aid flavors: Tropical Punch, Cherry, Grape, and Blue Raspberry all work beautifully.

Baking soda reaction: When added, it makes the taffy puff slightly-don't skip it!

Add a few drops of gel food coloring to match or boost the Kool-Aid hue. ??? Instructions 1.

Prepare Your Workspace Lightly grease a baking sheet or large plate with butter or cooking spray.

### TIPS FOR SUCCESS

Always use a candy thermometer -it ensures perfect soft taffy every time.

Grease everything : Your hands, your surface, your tools.

Mix multiple batches with different flavors and swirl them for a rainbow taffy effect.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/kool-aid-taffy-a-chewy-colorful-homemade-candy-treat/>