

## Easy Candied Grapes: A Sweet and Sour Treat You'll Want to Make on Repeat

If you're looking for a snack that's fun, flavorful, and almost too pretty to eat, these



**TIME**  
**10 min**

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**ChefManiac**

### INGREDIENTS

1<sup>00</sup>/<sub>100</sub> cups green grapes, stems removed  
<sup>1</sup>/<sub>2</sub> cup Kool Aid powder (choose a sour flavor like cherry or tropical punch)  
<sup>1</sup>/<sub>2</sub> cup granulated white sugar or coarse sanding sugar

### DIRECTIONS

1. Step 1: Rinse & Prep: Place grapes in a bowl of cold water and soak briefly to clean. Drain and shake off excess water, but don't dry completely-the moisture helps the coating stick.
2. Step 2: Add the Coating: Pour Kool Aid powder or sugar into a large Ziploc bag. For layered flavor, mix a little of both.
3. Step 3: Shake It Up: Add the damp grapes to the bag, seal tightly, and shake vigorously until all grapes are coated.
4. Step 4: Chill: Transfer grapes to a plate or container. For best results, chill in the fridge for about 1 hour to allow the coating to set and flavors to deepen.

### TIPS FOR SUCCESS

Don't over-dry the grapes -a little moisture helps the sugar stick beautifully.  
Use tongs or a colander to remove coated grapes without getting too sticky.

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

Original recipe: <https://chefmaniac.com/easy-candied-grapes-a-sweet-and-sour-treat-youll-want-to-make-on-repeat/>