

Honey Candy - A Naturally Sweet Treat with a Simple Twist

Honey Candy: A Naturally Sweet Indulgence Made Simple



OVEN
275°F

TIME
12 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 cup raw honey
- ... cup raw apple cider vinegar
- 1 tsp vanilla extract (optional)

DIRECTIONS

- Step 1: Boil the Mixture:** In a saucepan, combine 1 cup honey and ... cup apple cider vinegar. Bring to a boil over medium-high heat.
- Step 2: Monitor and Reduce:** Lower the heat slightly to maintain a steady, controlled boil. Cook until the mixture reaches 275°F (135°C) on a candy thermometer. This takes around 10-12 minutes. Do not stir once it begins boiling.
- Step 3: Add Flavor:** Remove from heat. Let sit for 30-60 seconds, then stir in vanilla extract (if using). Be careful-it may bubble slightly.
- Step 4: Mold and Chill:** Carefully pour into silicone molds or a parchment-lined baking dish. Chill in the freezer or refrigerator for at least 30 minutes until fully set.

SWAPS & NOTES

& Tips Use raw honey for the richest flavor and health benefits.

Apple cider vinegar adds brightness and helps balance the intense sweetness.

Candy thermometer essential: Remove the honey mixture right at 275°F (135°C) for soft-chew texture.

Silicone candy molds make removal easy, but parchment-lined trays work too.

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

Original recipe: <https://chefmaniac.com/honey-candy-a-naturally-sweet-treat-with-a-simple-twist/>