

Dazzling Blue Raspberry Candy Swirls - A Fun & Fruity Homemade Treat

Dazzling Blue Raspberry Candy Swirls Recipe



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INGREDIENTS

- 1 (3 oz) package blue raspberry Jell-O
- 3 cups granulated sugar
- 2/3 cup light corn syrup
- 1/2 cup water
- 2 large egg whites, room temperature
- 1 tsp pure vanilla extract
- A few drops of blue food coloring (optional)
- Powdered sugar, for dusting

DIRECTIONS

- 1. Prep :** Your TrayLine a baking sheet with parchment paper and dust with powdered sugar to keep candy from sticking.
- 2. Make the :** Sugar SyrupIn a saucepan, mix sugar, corn syrup, and water. Heat over medium, stirring until dissolved. Attach a candy thermometer and let it boil-don't stir-until it reaches 260°F (hard ball stage).
- 3. Whip the :** Egg WhitesWhile the syrup heats, beat the egg whites in a stand mixer on high until stiff peaks form.
- 4. Stream in the :** SyrupWith the mixer running on high, carefully pour the hot syrup into the egg whites in a thin stream. Be cautious-it's hot!
- 5. Add :** Flavor and ColorAdd in the Jell-O powder, vanilla, and food coloring (if using). Beat for 5-6 more minutes until thick, shiny, and fluffy.
- 6. Form the :** SwirlsDrop spoonfuls of the mixture onto your prepared sheet. Use a piping bag for more defined swirl shapes, or keep it rustic with dollops.
- 7. Let :** Them SetLeave the candies out at room temperature for about 2 hours until firm to the touch.
- 8. Finish with :** FlairDust with powdered sugar just before serving. Store leftovers in an airtight container at room temperature.

TIPS FOR SUCCESS

Work quickly when scooping or piping-this candy sets fast once it cools.

Use a silicone spatula to transfer the sticky mixture from bowl to sheet.

Don't refrigerate-moisture will cause the candies to weep or soften.

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

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