

Spiced Apple Gummies: A Cozy Fall Treat You Can Make at Home

Spiced Apple Gummies: Sweet, Chewy, and Full of Fall Flavor



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5 min

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INGREDIENTS

- 1 Cup Apple Juice
- 1 Cup Apple Cider
- 1 Cup Granulated Sugar
- 1 Packet (3 oz) Flavored Gelatin (apple or green apple)
- 1 Packet (1 oz) Unflavored Gelatin
- 1 Cup Spiced Apple Syrup or Juice Concentrate
- ... Teaspoon Ground Cinnamon
- ... Teaspoon Ground Nutmeg
- Cooking Spray (for greasing molds)

Notes & Swaps:

Spiced Apple Syrup: Use a homemade or store-bought concentrate. Apple butter thinned with water also works in a pinch.

Flavored Gelatin: Green apple Jell-O gives a vibrant color; apple-flavored adds richness.

Spices: You can also add a dash of clove or allspice for a deeper spice profile.

Sweetness: Reduce sugar slightly if your apple juice is very sweet.

How to Make Spiced Apple Gummies:

1. Prep the Molds:
2. Make the Base:
3. Dissolve the Gelatin:
4. Add Flavor:
5. Heat Gently:

6. Fill the Molds:

7. Set the Gummies:

8. Unmold and Store:

Tips for Success:

Avoid Boiling: Keep your mixture just warm enough to dissolve and activate the gelatin.

Use Quality Juice: The better the apple juice and cider, the richer the flavor.

Chill Thoroughly: Don't rush the setting process-cold gummies are firmer and easier to handle.

Try Molds: Use fall-themed silicone molds (like apples or leaves) for seasonal flair.

Serving Ideas & Pairings:

Lunchbox treats

DIY candy jars

Pairing with a mug of warm cider

Garnishing dessert plates like no-bake Oreo cream pie

Sharing on a fall-themed snack board with caramel apple nachos

Storage Tips:

DIRECTIONS

1. **Prep the Molds:** Lightly spray your silicone molds with cooking spray to make removing the gummies easier.
2. **Make the Base:** In a medium saucepan, combine the apple juice, apple cider, and sugar. Heat over medium heat, stirring constantly, until the sugar dissolves (about 3-5 minutes).
3. **Dissolve the Gelatin:** Reduce the heat to low. Add both flavored and unflavored gelatin. Whisk continuously until the gelatin is fully dissolved and smooth-no lumps!
4. **Add Flavor:** Stir in the spiced apple syrup, cinnamon, and nutmeg. Continue mixing until everything is well incorporated.
5. **Heat Gently:** Keep the mixture on low heat for another 2-3 minutes to fully activate the gelatin. Do not boil-it will affect the final texture.
6. **Fill the Molds:** Carefully pour the warm mixture into your prepared molds. Fill each cavity to the top for perfectly shaped gummies.
7. **Set the Gummies:** Let the molds sit at room temperature for 15-20 minutes. Then transfer to the refrigerator and chill for at least 4 hours (or overnight) until firm.
8. **Unmold and Store:** Gently pop the gummies out of the molds. If needed, use a butter knife to loosen the edges. Store in an airtight container in the fridge.
9. **Tips for Success:** **Avoid Boiling:** Keep your mixture just warm enough to dissolve and activate the gelatin.
10. **Use :** **Quality Juice:** The better the apple juice and cider, the richer the flavor.

11. Chill : Thoroughly: Don't rush the setting process-cold gummies are firmer and easier to handle.
12. Try : Molds: Use fall-themed silicone molds (like apples or leaves) for seasonal flair.
13. Serving Ideas & Pairings: These spiced gummies are great for:
14. Lunchbox treats
15. DIY candy jars
16. Pairing with a mug of warm cider
17. Garnishing dessert plates like no-bake : Oreo cream pie
18. Sharing on a fall-themed snack board with caramel apple nachos
19. Storage Tips: Store in a sealed container in the fridge for up to one week.
20. Avoid stacking unless separated by parchment or wax paper to prevent sticking.
21. Do not freeze-this can change the texture.
22. More Recipes You'll Love: These Caramel Apple Nachos Are My Favorite Quick Fall Dessert Trick
23. This : No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack
24. These : Easy Pumpkin Spice Muffins Are My Favorite Fall Treat to Bake on Repeat
25. This : Edible Cookie Dough Is My Favorite No-Bake Treat for Late Night Cravings

SWAPS & NOTES

Whether you're prepping for a Halloween treat, holiday gift baskets, or just want a cozy snack, these gummies are easy to make and oh-so-satisfying.

Why I Love This Recipe Making your own gummies feels like a fun science project with a delicious reward at the end.

I love that these aren't just sugar bombs-they have real apple flavor and warm spice depth from cinnamon, nutmeg, and a spiced syrup.

The texture is soft and chewy, and the color?

TIPS FOR SUCCESS

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Try Molds: Use fall-themed silicone molds (like apples or leaves) for seasonal flair.

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

Original recipe: <https://chefmaniac.com/spiced-apple-gummies-a-cozy-fall-treat-you-can-make-at-home/>