

DIY Tea Candies: A Sweet and Steamy Treat for Tea Lovers

Homemade Tea Candies: A Sweet Twist on Your Favorite Brew



OVEN
330°F

TIME
10 min

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INGREDIENTS

- 1 Cup White Sugar
- 100 ml Glucose Syrup (or 115g light corn syrup)
- 1/3 Cup Tea Essence
- 1/8 Cup Loose Tea Leaves or 6 Tea Bags
- 2/3 Cup Boiling Water

Notes on Ingredients:

Tea Essence: Steeping and reducing the tea concentrates its flavor. Choose a bold tea for best results.

Glucose or Corn Syrup: Prevents crystallization and ensures smooth texture.

Flavor Ideas: Try chai for spice, green tea for subtle earthiness, or mint for a fresh twist.

How to Make Tea Candies:

1. Make the Tea Essence:

Steep loose tea or tea bags in boiling water for at least 10 minutes.

Strain well and reduce over low heat until only 1/3 cup of liquid remains.

2. Combine the Base:

In a saucepan, mix sugar, glucose syrup, and your tea essence.

Heat gently and stir until the sugar dissolves completely.

3. Cook to Hard Crack Stage:

Attach a candy thermometer. Let the mixture boil without stirring until it reaches 164°C (330°F).

Use a wet pastry brush to prevent sugar crystals from forming on the sides of the pan.

4. Prepare the Candy Molds:

While the syrup cooks, grease a tray or silicone molds with cooking spray.

5. Pour and Score:

Once the syrup hits temperature, remove from heat and immediately pour into prepared molds or tray.

After 5 minutes, lightly score the surface with a knife to help break it later.

6. Cool and Break:

Let the candy set at room temperature for about 1 hour.

Once firm, break along the scored lines or pop from molds.

Tips for Success:

Choose strong tea blends for a bolder flavor in the final candy.

Don't stir once boiling begins-stirring can cause crystallization.

Work quickly when pouring into molds; the mixture hardens fast.

Store in an airtight container with parchment layers to prevent sticking.

Flavor Variations:

Honey Lemon Green Tea: Add a drop of lemon juice and a teaspoon of honey.

Chai Latte Candy: Use chai tea and a splash of vanilla.

DIRECTIONS

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15. Store in an airtight container with parchment layers to prevent sticking.
16. Flavor Variations: Honey Lemon Green Tea: Add a drop of lemon juice and a teaspoon of honey.
17. Chai : Latte Candy: Use chai tea and a splash of vanilla.
18. Minty : Black Tea: Steep mint leaves with your black tea for a cooling finish.
19. Serving & Pairing Ideas: Pair with an afternoon cup of tea or espresso
20. Wrap in parchment and tuck into gift bags
21. Enjoy with chocolate chip cookie dough brownie bombs
22. Serve on a snack tray with caramel apple nachos
23. Enjoy as a sweet after-dinner treat with no-bake Oreo cream pie
24. More Recipes You'll Love: These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession
25. This : Edible Cookie Dough Is My Favorite No-Bake Treat for Late Night Cravings

SWAPS & NOTES

on Ingredients Tea Essence: Steeping and reducing the tea concentrates its flavor.

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

Original recipe: <https://chefmaniac.com/diy-tea-candies-a-sweet-and-steamy-treat-for-tea-lovers/>