

## Candied Kiwi Slices - A Sweet & Tangy Snack You'll Love

Candied Kiwi Slices: Sweet, Tangy, and Totally Addictive ??



**OVEN**  
**200°F**

**TIME**  
**40 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

4-5 ripe but firm kiwis, peeled and sliced into ...-inch rounds

2 cups granulated sugar, divided

1 cup water

$\frac{1}{8}$  tsp lemon juice (optional, for color preservation)

Extra sugar (optional, for coating)

Green food coloring (optional, for vibrant color boost)

Ingredient Tips:

**Kiwis:** Choose fruit that's ripe but not too soft-it should hold its shape during cooking.

**Sugar:** Fine granulated sugar works best for coating and clarity in the syrup.

**Lemon Juice:** Helps maintain color and adds a hint of brightness.

**Food Coloring:** Just a drop or two if you want that vibrant green glow.

Instructions:

Step 1: Prepare the Kiwi:

Step 2: Make the Syrup:

Step 3: Simmer the Kiwi:

Step 4: Dry the Slices:

Dehydrator: 4-6 hours at 135°F

Oven: 1.5-2 hours at 200°F, flipping halfway

Step 5: Sugar Coat (Optional):

#### Tips for Success:

Gentle simmer only-avoid boiling to preserve the texture.

Flip slices occasionally during drying to ensure even texture.

Use a silicone mat or parchment to prevent sticking if not using a rack.

#### Serving & Creative Uses:

Enjoy as a chewy snack on their own.

Use as a colorful garnish for cupcakes, cakes, or Jolly Rancher Shot Glasses.

Pack into snack bags for fun homemade gifts.

Chop and fold into trail mix or cookie dough like this Edible Cookie Dough.

Pair with Rainbow Sprinkle Cookies for a vibrant dessert platter.

#### Storage Tips:

Room Temp: Store in an airtight jar for up to 2 weeks.

Freezer: Not recommended-texture may change when thawed.

Humidity Caution: Keep in a dry spot to prevent stickiness.

#### More Recipes You'll Love:

Unicorn Poop Bark

## DIRECTIONS

1. Step 1: Prepare the Kiwi: Peel the kiwis and slice into ...-inch rounds. If using lemon juice, soak slices briefly in water with a few drops to prevent browning.
2. Step 2: Make the Syrup: Combine 1 cup water and 1 cup sugar in a saucepan over medium heat. Stir until sugar fully dissolves into a clear syrup.
3. Step 3: Simmer the Kiwi: Add kiwi slices to the syrup. Reduce heat and let them simmer gently for 30-40 minutes, turning occasionally, until translucent and glossy.
4. Step 4: Dry the Slices: Transfer slices to a wire rack or parchment-lined tray. Let air-dry for 12-24 hours. Or speed it up using:
5. Dehydrator: 4-6 hours at 135°F
6. Oven: 1.5-2 hours at 200°F, flipping halfway
7. Step 5: Sugar Coat (Optional): If slightly tacky after drying, toss the kiwi in the remaining sugar for a sparkly finish.
8. Store in an airtight container at room temperature for up to 2 weeks.
9. Tips for Success: Gentle simmer only-avoid boiling to preserve the texture.
10. Flip slices occasionally during drying to ensure even texture.
11. Use a silicone mat or parchment to prevent sticking if not using a rack.
12. Serving & Creative Uses: These candied kiwi slices are super versatile:
13. Enjoy as a chewy snack on their own.
14. Use as a colorful garnish for cupcakes, cakes, or

Jolly Rancher Shot Glasses.

15. Pack into snack bags for fun homemade gifts.
16. Chop and fold into trail mix or cookie dough like this Edible Cookie Dough.
17. Pair with : Rainbow Sprinkle Cookies for a vibrant dessert platter.
18. Storage Tips: Room Temp: Store in an airtight jar for up to 2 weeks.
19. Freezer: Not recommended-texture may change when thawed.
20. Humidity : Caution: Keep in a dry spot to prevent stickiness.
21. More Recipes You'll Love: If you're all about fun and flavorful treats, don't miss:
22. Unicorn : Poop Bark
23. Rainbow : Sprinkle Cookies
24. Edible : Cookie Dough
25. Final Thoughts: Candied Kiwi Slices are a sweet way to turn simple fruit into something truly magical. They're easy to make, totally addictive, and so much fun to share. Whether you're decorating desserts or looking for a healthier twist on candy, this recipe is a colorful crowd-pleaser.

## TIPS FOR SUCCESS

Gentle simmer only -avoid boiling to preserve the texture.

Flip slices occasionally during drying to ensure even texture.

Use a silicone mat or parchment to prevent sticking if not using a rack.

Serving & Creative Uses These candied kiwi slices are super versatile: Enjoy as a chewy snack on their own.

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

Original recipe: <https://chefmaniac.com/candied-kiwi-slices-a-sweet-tangy-snack-youll-love/>