

Homemade Sour Patch Kids - Sweet, Tangy, and Totally Addictive

Homemade Sour Patch Kids - A Tangy, Chewy DIY Candy Treat



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5 min

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INGREDIENTS

For the Lemon/Lime Sour Base:

- 4 Tbsp fresh lemon or lime juice
- 3 Tbsp pectin
- 5 Tbsp granulated sugar
- 2 Tbsp water
- 1 Tbsp unflavored gelatin
- 1 Tbsp water (for blooming gelatin)
- 1/8 tsp salt

For Other Fruit Flavors:

- 4 Tbsp fresh fruit juice (like cherry, grape, or orange)
- 3 Tbsp granulated sugar
- 1 Tbsp water

2 Tbsp cold water

For Sour Coating:

- 1/2 cup granulated sugar
- 1 Tbsp citric acid

Directions:

Step 1: Bloom the Gelatin:

Step 2: Make the Fruit Base:

Step 3: Add Gelatin and Thicken:

Step 4: Mold the Gummies:

Step 5: Dry the Candies:

Step 6: Coat in Sour Sugar:

Tips for Success:

Use silicone molds for easy release.

Let them air dry overnight-it's key for the perfect chew.

Citric acid is essential for that sour punch-find it in baking aisles or online.

Flavor Variations:

Cherry juice + red food coloring for cherry gummies

Grape juice for a rich purple hue

Orange juice with zest for a citrus twist

Berry blends for wild flavors

Serving Ideas:

Spring Flower Pretzel Bites

Caramel Apple Nachos for fruity fun

DIRECTIONS

1. **Step 1: Bloom the Gelatin:** Mix unflavored gelatin with 1 tablespoon of water in a small bowl. Let it sit for 5 minutes to bloom.
2. **Step 2: Make the Fruit Base:** In a saucepan over medium-low heat, combine your fresh juice and sugar. Stir until the sugar dissolves, then add pectin and bring to a light boil.
3. **Step 3: Add Gelatin and Thicken:** Stir the bloomed gelatin into the boiling mixture. Cook until fully dissolved and slightly thickened, then remove from heat.
4. **Step 4: Mold the Gummies:** Using a spoon or syringe, fill candy molds with your hot mixture. Chill in the fridge for 2-3 hours to set.
5. **Step 5: Dry the Candies:** Once set, remove gummies from molds and let them dry uncovered in the fridge overnight. This gives them that classic chewy texture.
6. **Step 6: Coat in Sour Sugar:** Mix the sugar and citric acid together in a bowl. Toss your gummy candies in the sour sugar mix until evenly coated.
7. **Tips for Success:** Use silicone molds for easy release.
8. Let them air dry overnight-it's key for the perfect chew.
9. Citric acid is essential for that sour punch-find it in baking aisles or online.
10. **Flavor Variations:** Try these juice swaps for a rainbow batch of candies:
 11. Cherry juice + red food coloring for cherry gummies
 12. Grape juice for a rich purple hue
 13. Orange juice with zest for a citrus twist

14. Berry blends for wild flavors
15. Serving Ideas: Serve your sour gummies alongside:
16. Spring : Flower Pretzel Bites
17. Caramel : Apple Nachos for fruity fun
18. Edible : Cookie Dough as a no-bake indulgence
19. Storage Tips: Airtight container: Store gummies in a cool, dry place for up to 2 weeks.
20. Avoid humidity: It can melt the sour coating.
21. Freezer friendly: Freeze up to 1 month, then bring to room temp before eating.
22. More Recipes You'll Love: Unicorn Poop Bark
23. Jolly : Rancher Edible Shot Glasses
24. Caramel : Apple Nachos
25. Final Thoughts: Making your own Homemade Sour Patch Kids is not only easy, but incredibly fun. You control the flavor, the color, and the sour factor-perfect for customizing party favors or satisfying nostalgic cravings.

TIPS FOR SUCCESS

Use silicone molds for easy release.

Let them air dry overnight -it's key for the perfect chew.

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

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