

Sweet and Sour Candy Grape Pops - The Ultimate Party Snack!

Need a snack that's juicy, vibrant, and irresistibly fun? Meet



TIME
30 min

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INGREDIENTS

2 cups fresh grapes (green, red, or mixed - washed and dried)

1/4 cup light corn syrup or honey

1 packet (3 oz) Jell-O powder (choose your favorite flavor like strawberry, watermelon, or blue raspberry)OR

1/2 cup crushed sour candy, Pop Rocks, or sanding sugar

Optional: Toothpicks, mini skewers, or lollipop sticks

Optional: Freezer-safe tray or baking sheet

DIRECTIONS

1. Step 1: Prepare the Grapes: Wash grapes thoroughly and dry them completely. Moisture prevents the candy from sticking. Insert a toothpick or mini skewer into each grape for easy handling.
2. Step 2: Coat with Sweetener: Brush or dip each grape lightly with light corn syrup or honey. Let any excess drip off-it should be sticky, not dripping.
3. Step 3: Roll in Candy: In a shallow bowl, pour your Jell-O powder, crushed candy, or sugar. Roll each sticky grape until well coated. The colors will pop instantly!
4. Step 4: Chill or Freeze: For soft and chewy pops, refrigerate for 30 minutes. For a frosty crunch, freeze them for 1-2 hours until firm.
5. Step 5: Serve & Enjoy!: Arrange your candy-coated grapes on a platter or stick them into a cup of crushed ice for a beautiful, chilled presentation.

SWAPS & NOTES

Sweetener Swap : Honey works great as a natural option, while corn syrup provides a neutral base for flavor.

Coating Options : From Jell-O to crushed sour candies to sprinkles or edible glitter-get creative!

Fruit Fun : Try this same trick with chunks of pineapple, apple, or melon for a fun twist.

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TIPS FOR SUCCESS

Dry the Grapes Thoroughly - A paper towel works best.

Stick 'Em First - It's much easier to roll and serve grapes when they're on sticks.

Roll some in blue raspberry Jell-O, some in crushed sour gummies, and others in rainbow sprinkles.

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

Original recipe: <https://chefmaniac.com/sweet-and-sour-candy-grape-pops-the-ultimate-party-snack/>