

Homemade Peach Ring Gummies - No Alcohol, No Weird Additives

Homemade Peach Ring Gummies (No Alcohol, No Gelatin Alternatives Needed)



TIME
2 min

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INGREDIENTS

- 1 lb peaches, peeled and sliced (fresh or thawed from frozen)
- 1/3 cup orange juice
- 2 tbsp + 1 tsp powdered gelatin (fish- or plant-based)
- 2 tbsp honey
- Optional: granulated natural sweetener for coating

DIRECTIONS

- 1.** Make the Peach Juice: In a blender or food processor, blend the peaches with orange juice until completely smooth.
- 2.** Strain the Mixture: Pour the puree through a fine mesh strainer into a saucepan. Use a spatula to press through and extract about 1... cups of smooth juice.
- 3.** Sweeten the Base: Add the honey to the peach mixture and stir until fully combined.
- 4.** Bloom the Gelatin: Sprinkle gelatin evenly over the surface. Gently stir and let it sit for 2 minutes to bloom.
- 5.** Melt the Mixture: Heat on low, stirring constantly until the gelatin dissolves fully and the mixture becomes a smooth liquid.
- 6.** Fill Your Molds: Use a dropper or spoon to fill silicone molds (preferably ring-shaped). If molds aren't available, pour the liquid into a small glass dish lined with parchment paper.
- 7.** Chill to Set: Refrigerate for several hours, or until firm to the touch.
- 8.** Unmold & Finish: Pop the gummies out of the molds. If you'd like, roll them lightly in granulated sweetener for that classic sparkly coating.

SWAPS & NOTES

& Ingredient Swaps Peaches: Any ripe variety works. Yellow peaches offer the richest color and flavor, but white peaches are sweeter and lighter.

Juice: Orange juice brightens the flavor; you could also try white grape or apple juice.

Gelatin: Use fish or high-quality plant-based gelatin (not agar)

for the best gummy texture.

TIPS FOR SUCCESS

Use high-quality gelatin: Cheap gelatin can cause cloudiness or weak texture.

Don't boil: Keep the heat low to preserve the vibrant peach flavor and the gelatin's integrity.

Work quickly: Once the gelatin is melted, fill the molds immediately before it sets.

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

Original recipe: <https://chefmaniac.com/homemade-peach-ring-gummies-no-alcohol-no-weird-additives/>