

Easy Vegan Gummy Candy Recipe - Sweet, Chewy & Gelatin-Free!

Fruity Vegan Gummy Candies ??



TIME
10 min

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INGREDIENTS

- 1 cup fruit juice (or any liquid of choice)
- 2 teaspoons agar agar powder
- 2-3 tablespoons sweetener (white sugar, maple syrup, or agave syrup)

DIRECTIONS

- 1.** Prep the Mold: Set your gummy mold on a large plate or tray. This makes it easy to transport to the fridge once filled.
- 2.** Combine Ingredients: In a small saucepan, stir together the juice, sweetener, and agar agar powder. Mix until well incorporated.
- 3.** Heat the Mixture: Bring to a gentle boil over medium heat, stirring occasionally. Once boiling, let it boil for 1 full minute to activate the agar agar.
- 4.** Cool Slightly: Remove the saucepan from heat. Let it cool for 5-10 minutes-this thickens the mixture slightly and prevents mold warping.
- 5.** Fill the Molds: Using a dropper or pipette, carefully fill each cavity to the top. Work quickly before the mixture sets!
- 6.** Chill to Set: Transfer the plate with the mold to the refrigerator and let it set for 10-20 minutes, or until firm.
- 7.** Unmold & Enjoy: Gently remove the gummies from the mold. Store in an airtight container at room temperature or in the fridge.
- 8.** Repeat with New Flavors: Rinse the mold and repeat the process with a different juice for a colorful batch of multi-flavored gummies.

SWAPS & NOTES

& Swaps Juice: Clear juices like grape, apple, and cranberry work best, but you can experiment with blends like pineapple-orange or blueberry-lime.

Sweetener: Maple syrup adds depth, while agave keeps it neutral.

Adjust to your preferred level of sweetness.

Agar Agar: Stick with powder-not flakes-for the best texture and

accurate measurements.

TIPS FOR SUCCESS

Don't skip the boil: The agar agar must reach a full boil to activate properly.

Avoid clumping: Stir well at the beginning to dissolve the agar completely.

Use silicone molds: Easier release and cleaner shapes every time.

Flavor Ideas Apple-ginger with maple syrup Pineapple-lime with agave Blueberry-grape with a splash of lemon Peach-mango with white sugar

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

Original recipe: <https://chefmaniac.com/easy-vegan-gummy-candy-recipe-sweet-chewy-gelatin-free/>