

Sweet and Sour Watermelon Gummies - A Homemade Fruity Candy Treat

Sweet and Sour Watermelon Gummies ??



TIME
15 min

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INGREDIENTS

2 cups watermelon cubes, rind and seeds removed
2 tablespoons unflavored beef gelatin powder
1 tablespoon lemon juice
2 tablespoons honey
... cup sugar
1 teaspoon citric acid

DIRECTIONS

1. Blend the Watermelon: Add the cubed watermelon to a high-speed blender and blend until smooth.
2. Strain: Pour the puree through a fine mesh sieve into a bowl to remove pulp and foam. Measure out 1 1/2 cups of the strained juice.
3. Prepare the Gummy Base: In a saucepan, add:
4. Watermelon juice
5. Lemon juice
6. Honey
7. Gelatin
8. Whisk until smooth and let sit for a minute to bloom.
9. Heat Gently: Place the saucepan over medium-low heat, stirring constantly until gelatin is fully dissolved. Do not let it boil-you want everything melted but not foamy.
10. Mold the Gummies: Using a dropper or spoon, fill silicone molds with the mixture. Pop the molds into the fridge and chill for at least 1 hour until firm.
11. Add the Sweet & Sour Coating: In a small bowl, mix together:
12. ... cup sugar
13. 1 tsp citric acid
14. Once gummies are firm, pop them out and roll them in the coating for that signature tangy crunch.
15. Store and Enjoy: Store your gummies in a covered container in the refrigerator. Best enjoyed chilled within a week.

TIPS FOR SUCCESS

Strain thoroughly: Removing pulp keeps the texture super smooth.

Avoid over-heating: Too much heat can damage the gelatin's gelling ability.

Use silicone molds: They make popping out gummies easy without sticking.

Use a mini mold and place in the freezer for 10-15 minutes.

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

Original recipe: <https://chefmaniac.com/sweet-and-sour-watermelon-gummies-a-homemade-fruity-candy-treat/>