

DIY Raspberry Fruit Chews - Naturally Sweet, Vibrantly Chewy

Raspberry Fruit Chews ??



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INGREDIENTS

250g seedless raspberry purØe
10g yellow pectin
285g granulated sugar
70g liquid glucose
10g lemon juice

DIRECTIONS

1. **Prep the PurØe Base:** Start by adding your raspberry purØe and lemon juice into a saucepan over medium heat. Stir gently to combine.
2. **Add Pectin:** Sprinkle in the yellow pectin and stir vigorously. Bring the mixture to a gentle boil to activate the pectin.
3. **Add Sugar Gradually:** Slowly pour in the granulated sugar, stirring constantly until the mixture is fully dissolved and smooth.
4. **Pour in the Glucose:** Add the liquid glucose. This is what gives the candy its signature chew. Keep stirring until everything is fully integrated and the mixture bubbles softly.
5. **Set the Chews:** Pour the hot candy mixture into a prepared baking tin lined with parchment or silicone. Let it cool and set at room temperature until firm.
6. **Slice and Sugar:** Once set, cut into bite-sized squares or fun shapes. Optional: roll in granulated sugar for sparkle and texture.

TIPS FOR SUCCESS

Use seedless raspberry purØe for the smoothest texture.

Don't skip the glucose -it gives the perfect chewy consistency.

Let cool completely before cutting for clean, sharp edges.

Store chews in wax paper wrappers for an old-fashioned presentation.

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

Original recipe: <https://chefmaniac.com/diy-raspberry-fruit-chews-naturally-sweet-vibrantly-chewy/>