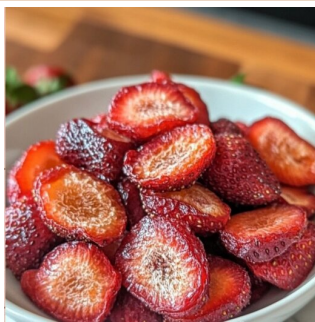


## Candied Strawberries - Sweet, Chewy, and Perfectly Preserved

Candied Strawberries: Sweet, Chewy, and Perfect for Gifting or Snacking



OVEN  
200°F

TIME  
5 min

PRINT  
Recipe Card

SAVE  
PDF

### INGREDIENTS

1 kg fresh strawberries

800 grams sugar

1 liter water

Ingredient Notes & Tips:

Strawberries: Fresh and firm ones work best so they hold their shape during simmering and drying.

Sugar Syrup: Adjust the sugar to your taste-less if your berries are ultra-sweet.

Optional Add-Ins: Try a splash of vanilla, lemon zest, or a cinnamon stick in the syrup for extra flavor depth.

### DIRECTIONS

1. **Make the Syrup:** Pour the water into a large pot and add the sugar. Heat over medium, stirring until sugar dissolves. Bring to a gentle boil and let simmer for 5 minutes.
2. **Candy the Strawberries:** Add strawberries to the syrup. Simmer gently for 10 minutes, letting them soak up the sweetness. Remove from heat and strain, setting berries aside.
3. **Dry in the Oven:** Preheat oven to 200°F (93°C). Lay strawberries in a single layer on a parchment-lined baking sheet. Bake for 5 hours, flipping occasionally, until outside is dry but centers are still soft.
4. **Cool & Store:** Let strawberries cool completely. Store in a mason jar or airtight container. They'll keep for up to 1 year in a cool, dry place.

### SWAPS & NOTES

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Make the Syrup Pour the water into a large pot and add the sugar.

### TIPS FOR SUCCESS

Even Sizing: Try to use strawberries of similar size so they cook and dry evenly.

Low Oven Only: Don't raise the oven temp-higher heat can caramelize or burn the sugar.

Flip with Care: Use a spatula and gently turn the berries to avoid sticking or tearing.

Use the Syrup: Don't toss that leftover syrup-it's perfect for cocktails, iced tea, or pancakes!

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

Original recipe: <https://chefmaniac.com/candied-strawberries-sweet-chewy-and-perfectly-preserved/>