

Black Cherry Bourbon Gummies - A Boozy Treat for Grown-Up Gatherings

Black Cherry Bourbon Gummies ?? A Chewy, Boozy Delight for Adults Only



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INGREDIENTS

- 1 cup black cherry juice (100% juice preferred)
- 3 tablespoons gelatin powder
- 1/4 cup bourbon
- 1/4 cup honey (or agave syrup)
- 1 tablespoon lemon juice
- Pinch of salt

DIRECTIONS

- 1. Warm the : Juice:** In a small saucepan over medium heat, warm black cherry juice until it begins to simmer-don't boil.
- 2. Whisk in : Gelatin:** Remove from heat. Slowly whisk in gelatin powder until fully dissolved.
- 3. Add : Flavor:** Stir in bourbon, honey (or agave), lemon juice, and salt. Mix until smooth.
- 4. Mold & : Chill:** Pour the mixture into silicone molds. Chill in the fridge for 2-3 hours until firm.
- 5. Pop & : Store:** Gently pop gummies from molds and store in an airtight container in the fridge.

TIPS FOR SUCCESS

Use silicone molds for the easiest removal and prettiest presentation.

Let the juice cool slightly before adding bourbon to preserve flavor.

Add a dash of vanilla or cinnamon for an extra flavor note.

Serve chilled: These are best eaten cold for optimal texture and flavor.

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Original recipe: <https://chefmaniac.com/black-cherry-bourbon-gummies-a-boozy-treat-for-grown-up-gatherings/>