

Homemade Candied Lemon Peel: Sweet, Tart & Zesty Treat

Looking to add a zesty twist to your treats? This



TIME
10 min

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INGREDIENTS

3-4 large lemons, organic or spray-free (enough to yield about 2 cups of peel strips)
400g (2 cups) granulated sugar, plus more for coating (about 6-8 tablespoons)
480g (2 cups) fresh water (for simmering syrup)

DIRECTIONS

1. Let's get this delicious : Candied Lemon Peel made!
2. Prepare the : Lemons: Start by cutting your 3-4 large lemons into quarters lengthwise. Carefully peel the skin away from the juicy lemon segments. Set aside those juicy lemon pieces in the freezer for future drinks or recipes - they're great for lemonade or cocktails!
3. Remove : Pith: Using a sharp knife, carefully slice off any remaining fibrous edges near the pith (the white part) from the inside of the peel. It's also important to remove any thick pith for a better texture and to prevent bitterness. Aim to leave just the vibrant yellow zest and a thin layer of white pith attached.
4. Slice : Peels: Next, cut the prepared lemon peel into strips about 1/4-inch wide.
5. Blanch : Peels: Toss the sliced lemon rind into a medium saucepan. Cover them with plenty of cold water. Bring it to a rolling boil over high heat, then reduce the heat to medium and boil for about 10 minutes. This step helps soften the peels and remove bitterness. Afterward, drain the peels thoroughly in a colander.
6. Simmer in : Syrup: In that same saucepan (no need to clean it), combine 480g (2 cups) fresh water and 400g (2 cups) granulated sugar over low-medium heat, stirring constantly until the sugar is fully dissolved. Add your blanched lemon peel back into the sugar syrup. Let it simmer gently, uncovered, for about an hour. Stir every 10 minutes to ensure the peels are evenly coated and don't stick to the bottom. The peels will turn soft and nearly translucent.

7. **Drain & : Dry:** When the peels are soft and nearly translucent, prepare a baking sheet or a large cutting board by laying down some parchment paper. Drain the peels from the syrup using a fine-mesh sieve or a slotted spoon. You can save the flavorful lemon syrup in an airtight container for other recipes like lemonades, cocktails (like our [This Blueberry Lemonade Is My Favorite Refreshing Drink For Sunny Days](#) or [Refreshing Strawberry Mojito Recipe: Perfect For](#)), or as a drizzle for desserts.
8. **Initial : Drying:** Spread the drained candied lemon peel in a single layer on the parchment paper. Allow them to dry at room temperature for about 2 hours, or until they feel tacky to the touch.
9. **Sugar : Coat:** In a clean, dry container with a lid (like a plastic food storage container or a large jar), add 2 tablespoons of granulated sugar. Toss in about half of the tacky lemon peel. Sprinkle another 2 tablespoons of sugar over the peel, then pile in the remaining peel and finish with another 2-3 tablespoons of sugar on top.
10. **Shake & : Coat:** Seal the container tightly with its lid and shake it up vigorously until every piece of peel is perfectly coated in sugar and no longer feels sticky.
11. **Store:** Transfer your delightful candied lemon peel to an airtight container. Store in a cool, dry place (like a pantry) for up to 2 months.
12. **Enjoy your candied lemon peel in all your favorite recipes or as a delightful snack!**

SWAPS & NOTES

Lemons: Organic or spray-free lemons are highly recommended since you'll be consuming the peel.

Large, thick-skinned lemons yield more peel.

Granulated Sugar: Standard white granulated sugar is essential for both the syrup and the final coating.

Fresh Water: Used for both blanching the peels and for creating the simmering syrup.

TIPS FOR SUCCESS

Pith Removal is Key: The white pith is bitter.

The more you remove (without taking too much zest), the less bitter your candied peel will be.

Blanching for Bitterness: The initial boiling (blanching) steps are crucial for softening the peel and drawing out bitterness.

Gentle Simmer: When simmering in the sugar syrup, keep the heat low and gentle to avoid scorching the syrup.

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

Original recipe: <https://chefmaniac.com/homemade-candied-lemon-peel-sweet-tart-zesty-treat/>