

Frozen Candy Grapes: A Sweet and Tangy Snack You'll Love

fun, colorful, and refreshing



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10 min

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INGREDIENTS

- 1 lb grapes (green, red, or a mix)
- 1 box raspberry jello
- 1 box berry blue jello
- 1 box orange jello
- 1 box lime jello
- 1 box lemon jello
- 1 box grape jello
- 1 cup water
- Toothpicks

Step-by-Step Instructions:

1. Prepare the Grapes:
2. Set Up the Coating Station:
3. Coat the Grapes in Jello:

I insert a toothpick into each grape, dip it lightly in water, and immediately roll it in the jello powder until fully coated.

I repeat the process with different jello flavors, creating a colorful assortment of coated grapes.

4. Arrange on a Baking Sheet:
5. Freeze Until Firm:
6. Serve and Enjoy!:

Pro Tips for the Best Frozen Candy Grapes:

Want extra crunch? Use grapes that are firm and fresh for the best texture.

Freeze them longer for a harder bite - If you love an almost sorbet-like texture, freeze them overnight.

Mix and match flavors - Try combining two jello flavors on one grape for a unique twist.

Make it sugar-free - Use sugar-free jello mix for a healthier alternative.

For a tangier kick - Add a sprinkle of citric acid or lemon zest to the jello powder before rolling.

What to Serve with Frozen Candy Grapes:

Fruit Platters - Serve them alongside fresh berries and pineapple chunks.

Yogurt Parfaits - Add them to a bowl of Greek yogurt for a fun topping.

Cocktails & Mocktails - Use them as edible ice cubes in sparkling water or fruity drinks.

Frozen Treat Boards - Arrange them with chocolate-covered strawberries and frozen banana bites for a snack board.

FAQs (From My Freezer to Yours):

Why You Need This Recipe in Your Life:

DIRECTIONS

1. Prepare the Grapes: I start by removing the grapes from their stems and washing them thoroughly under cold water. Then, I dry them completely with a paper towel or let them air dry in a colander.
2. (Pro Tip: Drying is key! If the grapes are wet, the jello won't stick properly.)
3. Set Up the Coating Station: Next, I pour one cup of water into a small bowl-this will help the jello powder adhere to the grapes.
4. I then pour each jello flavor into separate shallow dishes or onto paper plates for easy dipping.
5. Coat the Grapes in Jello: Now for the fun part!
6. I insert a toothpick into each grape, dip it lightly in water, and immediately roll it in the jello powder until fully coated.
7. I repeat the process with different jello flavors, creating a colorful assortment of coated grapes.
8. Arrange on a Baking Sheet: I line a baking sheet with parchment paper and place the coated grapes in a single layer, making sure they don't touch.
9. For a gorgeous rainbow effect, I arrange them by color.
10. Freeze Until Firm: I place the tray in the freezer for at least an hour until the grapes are frozen solid.
11. Serve and Enjoy!: Once frozen, I remove them from the freezer and serve immediately. The icy texture combined with the sweet and tangy jello coating makes for an irresistible snack.
12. Pro Tips for the Best Frozen Candy Grapes: Want extra crunch? Use grapes that are firm and fresh for the best texture.

13. Freeze them longer for a harder bite - If you love an almost sorbet-like texture, freeze them overnight.
14. Mix and match flavors - Try combining two jello flavors on one grape for a unique twist.
15. Make it sugar-free - Use sugar-free jello mix for a healthier alternative.
16. For a tangier kick - Add a sprinkle of citric acid or lemon zest to the jello powder before rolling.
17. What to Serve with Frozen Candy Grapes: These sweet and refreshing bites pair well with:
18. Fruit : Platters - Serve them alongside fresh berries and pineapple chunks.
19. Yogurt : Parfaits - Add them to a bowl of Greek yogurt for a fun topping.
20. Cocktails & : Mocktails - Use them as edible ice cubes in sparkling water or fruity drinks.
21. Frozen : Treat Boards - Arrange them with chocolate-covered strawberries and frozen banana bites for a snack board.
22. FAQs (From My Freezer to Yours): Q: Can I store frozen candy grapes for later?A: Yes! Store them in a zip-top bag or airtight container in the freezer for up to 2 weeks.
23. Q: Can I use gelatin instead of jello mix?A: No, gelatin won't work the same way because it needs to be activated with heat. Stick with flavored jello powder for the best results.
24. Q: Can I make these without freezing?A: Yes! If you prefer a chewy candy-like texture, refrigerate them instead of freezing.
25. Q: What type of grapes work best?A: Any seedless grapes! Red and green grapes both work, but red grapes tend to be sweeter, while green grapes have a tangy bite.

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