

Homemade Kool-Aid Taffy: The Ultimate Chewy, Fruity Childhood Treat

Homemade Kool-Aid Taffy: A Burst of Fruity Nostalgia in Every Bite



OVEN
250°F

TIME
10 min

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INGREDIENTS

- 1 cup granulated sugar: The base for our candy syrup.
- 2 tablespoons light corn syrup: This prevents the sugar from crystallizing, ensuring a smooth texture.
- ¾ cup water: To dissolve the sugar during the boiling process.
- 1 (0.15 oz) packet unsweetened Kool-Aid powder: Any flavor you prefer!
- ¼ teaspoon baking soda: This is the secret ingredient for an airy, chewy consistency.
- Optional: 1-2 drops of food coloring to make the colors pop.

DIRECTIONS

- 1. Prepare Your Workspace:** Before you turn on the stove, preparation is key. Candy moves fast once it hits the right temperature. Lightly grease a large baking sheet or a marble slab with cooking spray or butter. You'll also want to have your Kool-Aid and baking soda measured out and ready.
- 2. Cook the Sugar Mixture:** In a medium saucepan over medium heat, combine the sugar, corn syrup, and water. Stir gently only until the sugar dissolves. Once it starts to bubble, stop stirring. Attach a candy thermometer to the side of the pan. Let the mixture boil until it reaches 250°F-260°F, which is the "soft-ball stage."
- 3. Add Flavor and Color:** Remove the pan from the heat immediately. Stir in the Kool-Aid powder and the baking soda. The mixture will foam up—don't panic! This is the carbon dioxide creating tiny air bubbles that make the taffy soft. If you want a more intense look, stir in your food coloring now.
- 4. Cool and Stretch:** Pour the molten candy onto your prepared greased sheet. Let it sit for about 5-10 minutes. You want it cool enough to touch but still very warm and pliable. Grease your hands thoroughly with butter. Pick up the mass and begin pulling it out into a long rope, folding it back on itself, and pulling again. Repeat this for 10-15 minutes until the candy turns opaque and firm.
- 5. Shape and Cut:** Roll the finished taffy into long, thin ropes. Use greased kitchen shears to snip the ropes into bite-sized pieces. Wrap each individual piece in a small square of wax paper to prevent them from sticking together.

SWAPS & NOTES

The Kool-Aid: Make sure you use the unsweetened packets.

If you use the pre-sweetened mix, the sugar ratios will be off, and the candy won't set correctly.

Corn Syrup: If you are looking for an alternative, brown rice syrup can work, though light corn syrup provides the cleanest flavor profile for fruit candy.

Citric Acid: If you love an extra sour kick (like a "Warhead" style candy), you can add a tiny pinch of citric acid along with the Kool-Aid powder.

TIPS FOR SUCCESS

Temperature is Everything: Use a digital candy thermometer.

Even a few degrees can change the texture from soft taffy to hard candy.

Humidity Matters: Try to make taffy on a dry day.

High humidity can make the sugar absorb moisture from the air, resulting in a sticky mess that won't set.

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

Original recipe: <https://chefmaniac.com/homemade-kool-aid-taffy-the-ultimate-chewy-fruity-childhood-treat/>