

Kool-Aid Gummies: A Fun, Easy Candy Recipe the Whole Family Can Make

1 packet unsweetened Kool-Aid drink mix



TIME

30 to 60 min

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INGREDIENTS

1 packet unsweetened Kool-Aid drink mix
2 packets unflavored gelatin
1/2 cup water
2 tablespoons sugar, or more to taste
Nonstick spray or a light coating of oil for the molds

DIRECTIONS

1. Step 1: Prepare your molds: Lightly grease silicone candy molds or a small shallow dish with nonstick spray or a thin layer of oil. This helps the gummies release more easily once set.
2. Step 2: Combine the ingredients: In a small saucepan, whisk together the Kool-Aid packet, unflavored gelatin, water, and sugar. Let the mixture sit for a minute or two so the gelatin can begin to bloom.
3. Step 3: Heat gently: Place the saucepan over low heat and stir continuously until everything dissolves and the mixture becomes smooth. Do not let it boil. You just want it warm enough to fully melt the gelatin and sugar.
4. Step 4: Fill the molds: Carefully pour or spoon the mixture into your prepared molds. A dropper or small measuring cup with a spout can make this part easier, especially with tiny shapes.
5. Step 5: Chill until firm: Transfer the molds to the refrigerator and chill for at least 30 to 60 minutes, or until the gummies are completely set.
6. Step 6: Remove and enjoy: Pop the gummies out of the molds and serve right away, or store them in the refrigerator for later snacking.

SWAPS & NOTES

One of the best things about this recipe is how flexible it is.

Different Kool-Aid flavors give you different colors and flavor profiles, so you can make a variety of gummies

depending on the occasion.

Cherry, blue raspberry, grape, tropical punch, and lemonade all make especially fun options.

If you prefer a sweeter gummy, you can add a bit more sugar.

TIPS FOR SUCCESS

Keep the heat low while warming the mixture.

If it gets too hot or boils, the texture can change and the gummies may not set as nicely.

Slow, gentle heating gives the best results.

If you are making multiple colors or flavors, clean the saucepan between batches so the colors stay bright and distinct.

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

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