



♥ recipes worth sharing

Jolly Rancher GRAPES



Sweet, crunchy, and bursting with flavor! These 3-ingredient treats are fun to make and impossible to stop eating. ♥



PREP TIME
5 min



COOK TIME
5 min



TEMPERATURE
Microwave



YIELD
24 servings

INGREDIENTS

- 1 bag of Jolly Rancher hard candies, unwrapped and sorted by color
- Grapes or strawberries, washed and dried well
- Nerds candy (if you desire)
- 5 silicone baking cups
- 48 wooden toothpicks or skewers
- Silicone mat (for drying coated fruit)



STEP-BY-STEP INSTRUCTIONS



1 Place 5–7 unwrapped Jolly Ranchers of the same color into a silicone baking cup.



2 Using a wooden toothpick or skewer, spear each piece of fruit.



3 Microwave for approximately 30 seconds, pull out and stir.



4 Return to microwave for about 10 more seconds until bubbly and fully melted, but not burned.



5 Then dip each piece of skewered fruit into the melted sugar mixture, being careful not to drip hot sugar onto skin. Coat fruit lightly with candy mixture. Make sure to work fast — if the candy gets too hard just return to the microwave for 10 seconds til loose again.



6 If desired, dip freshly-coated fruit in Nerds candy.



7 Let coated fruit dry for 30 minutes on a silicone mat for the perfect crunch.



8 Repeat with other flavors of Jolly Ranchers.



RHINO TIP

Cleaning tip: To clean bowls, run under hot water until clear.

TIPS & VARIATIONS

♥ It's important that the candy doesn't burn — the color will change to a very dark color if it does.

♥ Nerds aren't the only dipping option. Try Pop Rocks, Dip Stick powder, or crushed Red Hots.

♥ Try mixing red and green grapes for a more colorful platter.

♥ Make sure the fruit is completely dry before dipping so the candy coating sticks better.

♥ Work with one candy color at a time so the melted coating stays easy to use.

♥ Family favorites, one recipe at a time. ♥

