

Simple Vegan Gummies

Ingredients:



3 tbsp

Pectin (Rapid Set HM Pectin preferred)



3 cups

Sugar



1/2 cup + 1 tbsp

Isomalt or Corn Syrup



1 tbsp

Citric Acid



1 cup and 1 tbsp

Water



1 tsp

Metarom USA Flavorings of your choice



1 tsp

Coloring (natural colors, liquid food coloring, or gel food coloring)



Additional sugar for sweet coating or citric acid for sour coating

Steps to Make Pectin Gummies:

- 1 Dry-Mix Pectin:** Mix the pectin with a 1/2 cup of sugar to prevent clumping.
- 2 Hydrate Pectin Mix:** Combine the pectin and sugar mixture with the 1 cup of water and heat it to a boil.
- 3 Combine Additional Sugar:** While the pectin mixture is heating, dry-mix the 2 cups of sugar with the isomalt or corn syrup. Add this to the heating pan while whisking it to avoid clumping.
- 4 Cook to Desired Temperature:** Cook the mixture until it reaches 240°F for the best gummy texture. For a softer chew, stop at 230°F, and for a firmer texture, heat up to 250°F.
- 5 Add Flavor and Coloring:** Once the desired temperature is reached, remove from heat and add the flavor(s), mixing well. About 10 drops per 100g of g. Then add color in a similar fashion.
- 6 Add Acid:** Create a citric acid solution with 1 tbsp of water and add it to the heated sugar mix once it reaches 240°F. Mix briefly and then pour into a large silicone mold (or small individual molds) to set in a cool dry room for 1 to 2 hours.
- 7 Coat Gummies:** Once set and cut or de-molded, sand the pectin candy (coat the gummies in sugar or citric acid) to prevent sticking. Allow to fully dry for 24 hours.
- 8 Storage:** Store the gummies in an airtight container or a cool, dry place for up to one month.