

Colorful Candy Grapes Recipe

A deliciously fun surprise to make with your kids!

Prep Time 15 mins

Drying Time 1 hr

Total Time 1 hr 15 mins

Course: Cooking with Kids, Dessert Recipes, No Bake Desserts, Snack

Cuisine: American

Keyword: Colorful Candy Grapes, Jell-o DIY, rainbow candied grapes

Servings: 10 servings

Calories: 63kcal

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Cost: \$6.49



Ingredients

- 1 bag grapes (seedless, typically 2-3 lbs per bag)
- 4-6 Jello gelatin flavors (we used 6 flavors, only 1/3 each pack of Jello - or we used 4 flavors, a 1/2 of each pack)
- 1/2 c water (for dipping)
- 100 toothpicks

Instructions

- Wash grapes and set up a working area either some free counter space, a large baking sheet or cooling rack that is lined with parchment paper (or aluminum foil or wax paper). Set up several small bowls (4-6 depending on how many flavors you have picked out) with 1/3 of each of the Jello flavors and another small bowl with the water.
- Insert toothpicks into the stem hole at the end of each grape, dip them into the water and then alternate which Jello flavor you dip each grape in. Place coated grapes on the parchment paper to dry, leaving the toothpicks in place.
- Once chilled and the gelatin is set, the toothpicks are easily removed. Place in a bowl and serve.

Nutrition

Serving: 10 grapes | Calories: 63kcal | Carbohydrates: 17g | Protein: 1g | Fat: 1g | Saturated Fat: 1g | Sodium: 3mg | Potassium: 173mg | Fiber: 1g | Sugar: 14g | Vitamin A: 60IU | Vitamin C: 3mg | Calcium: 9mg | Iron: 1mg

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