

Boozy Grapefruit-Pomegranate Gummy Candies

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Ingredients

Grapefruit Layer

- ½ cup fresh grapefruit juice
- ⅓ cup honey or light agave nectar
- 3 tablespoons Campari
- 1 tablespoon fresh lemon juice
- 2 tablespoons unflavored powdered gelatin

Pomegranate Layer

- ½ cup pomegranate juice
- ¼ cup honey or light agave nectar
- 2 tablespoons fresh lemon juice
- 1 tablespoon Grand Marnier
- 2 tablespoons unflavored powdered gelatin
- Sanding sugar (for serving; optional)

Recipe Preparation

Grapefruit Layer

- Combine grapefruit juice, honey, Campari, and lemon juice in a small saucepan. Sprinkle gelatin evenly over and let sit until gelatin is softened, 10–15 minutes. Cook over medium-low, stirring constantly, until gelatin is dissolved and mixture is translucent with no visible granules, about 4 minutes (do not boil). Strain into an 8½x4½" loaf pan; chill until firm, 30–40 minutes.

Pomegranate Layer

- While grapefruit layer is chilling, combine pomegranate juice, honey, lemon juice, and Grand Marnier in a small saucepan. Sprinkle gelatin evenly over and let sit until gelatin is softened, 10–15 minutes. Cook over medium-low, stirring constantly, until gelatin is dissolved and mixture is translucent with no visible granules, about 4 minutes (do not boil). Let mixture cool slightly, then strain over set grapefruit layer and cover with plastic wrap. Chill gummy mixture until completely set, at least 3 hours.
- Run a small offset spatula around sides of pan to loosen candy, then gently peel away candy from bottom (be careful not to tear it). Cut into 1" cubes or punch out into desired shapes with canapé or small cookie cutters.
- Toss candies in sanding sugar, if desired, just before serving.
- **Do Ahead:** Candies can be made 4 days ahead. Keep chilled. Cut just before serving.

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