



Classic Chewy Vegan Nips

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Ingredients

For the Chewy Center:

- 1 cup full-fat coconut milk (or canned coconut cream + water)
- 1 cup organic cane sugar
- ¼ cup light corn syrup or maple syrup
- 3 tbsp vegan butter
- ¼ tsp salt
- ½ tsp vanilla extract

For the Chocolate Coating:

- 1 ½ cups vegan chocolate chips (semi-sweet or dark)
 - 1 tbsp coconut oil
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Instructions

1. Make the Chewy Candy Base

1. Line a baking sheet with parchment paper.
2. In a medium saucepan over medium heat, combine **coconut milk, sugar, corn syrup, vegan butter, and salt**.
3. Stir constantly until the sugar dissolves.
4. Increase heat and bring to a gentle boil, stirring often. Cook until mixture reaches **240°F (soft-ball stage)** on a candy thermometer (approx. 10–12 minutes).
5. Remove from heat and stir in **vanilla extract**.
6. Let cool slightly until thick but still scoopable.

2. Shape the Candies

1. Using a small spoon or melon baller, scoop small dollops onto the prepared parchment.
2. Let them **set at room temperature** for 10–15 minutes so they firm up slightly.

3. Coat with Chocolate

1. Melt **chocolate chips + coconut oil** in a microwave or double boiler until smooth.
 2. Dip each chewy candy into the melted chocolate, using a fork to coat fully.
 3. Place back on parchment to set. Chill briefly in the fridge if needed.
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Tips & Variations

- 💎 Add ¼ tsp peppermint extract for **minty Nips**.
- 🍪 Use coconut cream for an extra creamy center.
- 🍪 Sprinkle finely chopped nuts or shredded coconut on top before chocolate sets for texture.
- ✨ Store in an airtight container at room temperature for **1–2 weeks** or refrigerate for longer shelf life.