

Organic Vegan Swedish Fish Mix Bag

~Nel

Base Recipe (per flavor):

- 1 cup organic fruit juice (see flavors below)
 - 2 tbsp lemon juice
 - 3–4 tbsp organic maple syrup, agave, or tapioca syrup
 - 3 tbsp agar flakes (or 1 tbsp agar powder)
 - Natural fruit/vegetable powder (for deeper color, optional)
 - ½ tsp vanilla extract (optional for smoothness)
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Flavors & Natural Colors

1. Classic Red (Strawberry-Cherry)

- Juice: ½ cup strawberry + ½ cup cherry
- Color boost: beet powder or pomegranate powder

2. Orange

- Juice: orange + carrot blend
- Color boost: turmeric or annatto powder (tiny pinch for vibrance)

3. Lemon

- Juice: lemonade (fresh lemon + water)
- Color boost: turmeric (very small amount for a sunny yellow)

4. Lime (Green)

- Juice: limeade (lime + water + sweetener)
- Color boost: spirulina powder or matcha (tiny pinch for green tone)

5. Grape (Purple)

- Juice: concord grape juice
 - Color boost: blueberry powder or acai powder for depth
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Instructions (same for all flavors):

1. Whisk juice, lemon juice, and sweetener in a saucepan.
 2. Sprinkle agar on top, let sit 5 min.
 3. Heat, whisk until agar dissolves (5–7 min).
 4. Add natural coloring powders if needed.
 5. Pour into silicone fish molds (or any candy mold).
 6. Set at room temp, then refrigerate until firm.
 7. Pop out and store in airtight container.
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Extra Tips for a “Bag” of Fish

- Make each flavor separately, then mix them once firm.
- Store in parchment-lined tin or glass jar to prevent sticking.
- For a nostalgic feel, dust with organic cane sugar + cornstarch mix.