



CANDY PAPER

N° 3 - 2026

In the heart of Vienna and Salzburg we create handmade candies in small batches. Freshly cooked, pulled and cut by hand. Many of our traditional varieties are based on recipes passed down since 1895. And yes — you are very welcome to watch.

www.zuckerlwerkstatt.at

info@zuckerlwerkstatt.at

+43 1 890 90 56

YOU'RE WELCOME TO WATCH OUR CRAFT IN ACTION

Our sweets are crafted in the heart of the city – openly and in full view.
Because we believe that genuine craftsmanship deserves to be seen.



When we founded the Zuckerlwerkstatt, our goal was not only to preserve the nearly forgotten craft of candy making but to bring it back to life. That is why we are happy to show how our sweets are made – from sugar, natural ingredients and a great deal of craftsmanship.

We are especially proud of our motif rock candy. Incorporating images and lettering into a candy and transforming it into thousands of identical sweets is considered the highest discipline of traditional rock candy making. It requires experience, precision and teamwork. Anyone who has watched thousands of tiny works of art emerge from a batch of hot sugar will understand why we are so passionate about this craft.

We also value the direct exchange with our customers. Our open manufactories are not only places of production but also places where people meet. Conversations start, questions are asked, ideas are shared, and sometimes even new sweets are created.

Because great craftsmanship deserves to be experienced, we make our work visible – day after day, sweet by sweet.

PRODUCTION IN THE HEART OF THE CITY

For many years, workshops and production facilities gradually disappeared from city centres. Today, small manufactories, breweries, coffee roasteries and craft businesses are making a deliberate return. It is a development we are proud to be part of. Because a vibrant city needs more than shops and offices. It also needs places where people work with their hands, create products and bring new ideas to life.

All the things a Zuckerl can be



A Journey of Flavours

Coconut, passion fruit, pineapple, mango, kiwi, watermelon, honeydew melon, lychee and banana – the flavours of our limited fruit edition sound almost like a list of holiday destinations. Handcrafted with care, they become colourful sweets that take you on a sweet journey. No suitcase required.

A Piece of Childhood

Some things never lose their magic. A lollipop is one of them. Colourful, sweet and full of wonder, it reminds us of a time when a simple sweet on a stick was all it took to make an ordinary day feel special.



A Golden Treasure from the Mountains

Saffron is often linked to exotic spice markets and stories from distant lands. But our saffron originates high in the mountains of Salzburg. The Mayrhofer and Wölfler families carefully cultivate this precious spice by hand and share part of their harvest with us each year. With their Saffron we create a limited fruit jelly with an unmistakable flavour and a touch of mountain gold – available only while stocks last.

A Sweet, Personal Keepsake

Candies made with individual motifs, flavours and colours for special occasions. Have an idea in mind? We will turn it into a Zuckerl (candy).

A Little Coffee Break

For our Espresso Caramel, we use real, freshly brewed espresso rather than flavourings. The beans come from Naber, a traditional Viennese coffee roaster. Our partners at Schönbergers Kaffeegeissler on Wiedner Hauptstraße brew the coffee freshly for us – at the former home of the legendary Naber standing café, where generations of Viennese enjoyed their daily espresso. The result is a caramel with genuine coffee character and unmistakable Viennese roots.

1010 Vienna, Führichgasse 3
Shop, live candy-making & guided tours

1010 Vienna, Herrengasse 6–8
Shop & caramel production

5020 Salzburg, Wiener-Philharmoniker Gasse 3
Shop & live candy-making

