

HAPPY KITCHEN

Yummy Gummy Candies



Ingredients:

- 3 oz flavored gelatin
- 1.5 oz unflavored gelatin
- 1/2 cup cold water

Steps:

1. Prepare the candy molds by making sure they are clean and dry. Coat them with a very thin layer of butter.
2. Combine the unflavored gelatin, flavored gelatin, and cold water in a small saucepan. Whisk everything together until combined.
3. Put the saucepan on the stove over medium heat. Continue to whisk occasionally while the mixture heats up and becomes a liquid.
4. Once the gummy mixture is fully liquid, remove the pan from the heat and pour the gelatin into a measuring cup or other container with a spout. Carefully fill each cavity with gelatin, then transfer the baking sheet with the candy molds to the refrigerator so the gummy candies can full set.
5. Remove the gummies from the molds.

This recipe can make 24 large gummy candies. The number may vary with the size of the molds.