

RASPBERRY GUMMY BEARS



SERVING SIZE

3



INGREDIENTS

ITEM

IP Jello
Unflavored Gelatin
Water

QUANTITY

3 Pakets
1 paket
1/3 Cup



PREPARATION

- Spray a paper towel with nonstick cooking spray, then rub it lightly around the bear cavities in the mold, to coat them with a thin layer of oil.
- In a small bowl, combine both types of gelatin with cold water. Whisk them together thoroughly.
- Allow the mixture to sit at room temperature for 10 minutes to allow the gelatin to absorb the water and soften.
- Microwave the gelatin mixture for 30 seconds, then remove and stir well.
- Repeat this process in 30-second intervals until the mixture is completely liquefied.
- Carefully pour the liquefied gelatin into the bear-shaped cavities of the mold.
- Place the mold in the refrigerator and let it set for approximately 20 minutes.
- To remove the gummy bears, gently push the sides of each bear away from the edges and toward the center. Then, lift them up and out of the molds.
- This recipe yields approximately 28 small gummy bears, divided into 3 servings.