

SOUR BLUE RASPBERRY GUMMY BEARS

INGREDIENTS:

LorAnn Gummy Mix

1 - 1 1/2 teaspoons LorAnn Blue Raspberry Super-Strength Flavor

3-5 drops LorAnn Blue Liquid Gel Food Color

1 teaspoon LorAnn Tart & Sour - optional for a sour touch!

LorAnn Silicone Gummy Bear Molds (2-Pack)

LorAnn Gummy Droppers (4-Pack)



DIRECTIONS:

1. In a small bowl, add $\frac{3}{4}$ cup cold water. Sprinkle entire contents of gelatin packet (individual packet inside gummy mix) over water and gently mix with a fork until gelatin is completely saturated. Set aside for at least 5 minutes to allow gelatin to bloom.
2. In a medium saucepan, add $\frac{1}{4}$ cup hot water. Add contents of gummy mix packet and turn heat to medium-low or low. Heat at a slow simmer, stirring frequently, until mixture is smooth and no lumps remain. While mixture simmers, brush sides of pan with a wet pastry brush to dissolve any remaining sugar crystals.
3. Remove pan from heat. Once boiling action ceases, add bloomed gelatin and stir until completely dissolved. Allow mixture to rest for 5 minutes, then use a large spoon to remove and discard foamy layer.
4. Stir in LorAnn Blue Raspberry Super-Strength flavoring. Add blue food coloring as desired.
5. Stir in 1 teaspoon Tart & Sour.
6. Fill mold cavities* and allow gummies to set at room temperature for about 1 hour or until firm.
7. Remove gummies from molds. Allow candies to air-dry at room temperature (do not cover) for at least 6 hours. Store dried gummies in an airtight container.

*Use of a dropper to fill mold cavities is recommended

Share your creations with us on social media!
#lorannoils @lorannoils



LORANNOILS.COM