

STRAWBERRY LEMONADE SOUR GUMMY WORMS

INGREDIENTS:

LorAnn Gummy Mix

$\frac{3}{4}$ tsp LorAnn Strawberry Super-Strength

$\frac{3}{4}$ tsp LorAnn Lemon Oil Super-Strength

$\frac{1}{2}$ tsp LorAnn Tart and Sour

2-3 drops Red Liquid Gel Food Coloring

2-3 drops Yellow Liquid Gel Food Coloring

2 LorAnn Microwavable Squeeze Bottles

LorAnn Silicone Gummy Worm Molds (2, 2-Packs)

Coconut Oil



DIRECTIONS:

1. In a small bowl, add $\frac{3}{4}$ cup cold water. Sprinkle entire contents of gelatin packet over water. Using a fork, gently push gelatin into the water until completely saturated. Set aside for at least 4 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 low 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. Rest for 5 minutes to allow foam to rise to the top. Use a large spoon to remove and discard foamy layer.
4. Separate mixture into 2 separate bowls. Stir in $\frac{3}{4}$ teaspoon **strawberry flavor** and $\frac{3}{4}$ teaspoon **lemon oil flavor**. Add $\frac{1}{2}$ teaspoon **tart and sour** and 2-3 drops **red** and **yellow food coloring** to each bowl. Mix well and pour the lemon and strawberry mixtures into two separate **squeeze bottles**.
5. Using the **squeeze bottles**, fill the mold cavities and allow gummies to set at room temperature for about an hour or until firm. Remove gummies from molds. Allow candies to air-dry at room temperature for at least 6 hours.
6. Store gummies in an airtight container.

*Tip: To prevent the gummy worms from sticking while stored, coat container and worms lightly in coconut oil.

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