

# SWEDISH GUMMIES

Makes 3 cups of Swedish gummy mix |  
Refrigerate 3 hours | Prep 30 mins active

## INGREDIENTS

- 1 1/2 cups granulated sugar
- 1 1/3 cups unsweetened applesauce
- 1/2 tsp lime juice
- 2 oz powdered gelatin (about 8 envelopes of gelatin)
- 20 drops of red food coloring
- 1 tsp Swedish Gummy Flavor
- Dash of salt



## DIRECTIONS

1. Combine all ingredients and let sit for 5 minutes to allow gelatin to hydrate.
2. Heat mixture on medium heat until it comes to a boil.
3. Boil mixture for 1 minute, then remove from heat.
4. Cool for one minute, then skim and discard foam from gelatin.
5. Spoon into shaped silicone molds, or pour onto chilled tray sprinkled generously with powdered or granulated sugar.
6. Chill for 3 hours, or until firm.
7. Turn out molded shapes or cut into cubes. To prevent sticking, roll in powdered or granulated sugar, or allow shapes to dry out in fridge for several days.