

Citrus Fruit Gummies

Recipe By JULIA BROCAILLE

SERVES: 24 GUMMIES



INGREDIENTS:

- ☐ 1¼ cups orange juice
- ☐ ½ cups grapefruit juice
- ☐ ¼ cup lemon juice
- ☐ 4 tbsp. unflavored gelatin
- ☐ 4 tbsp. organic maple syrup

DIRECTIONS:

- ☐ 1. Pour juice in a medium sized saucepan with the heat off.
- ☐ 2. Evenly sprinkle gelatin across the surface of the juice. Let bloom for 1-2 minutes.
- ☐ 3. Turn heat to medium and slowly stir in gelatin and maple syrup until the gelatin is completely dissolved.
- ☐ 4. Remove from heat and pour into gummy mold or glass baking dish.
- ☐ 5. Let cool in the refrigerator for 2-3 hours until gelatin has set. For quicker setting time, place in freezer for 30 minutes. If you used a baking dish, cut gummies into squares.

These last in the refrigerator for about a week, but I bet they'll be gone before then!

Did you make this recipe?

Tag your picture (@inglesmarkets) and you might win a prize!