

INGREDIENTS:

HOMEMADE GUMDROPS

4 envelopes unflavored gelatin (such as Knox brand)

1/2 cup cold water

2 cups sugar

3/4 cup water

1/2 teaspoon Super Strength (any flavor)

1/2 teaspoon Tart & Sour Flavor Enhancer (if using fruit flavors such as lime,

lemon, orange, cherry, etc.)

LorAnn Gel or Liquid food coloring, as desired

Additional sugar for coating (add a pinch of granular citric acid to the

sugar for extra sour power!)



DIRECTIONS:

- 1. Spray a 9" X 9" pan with non-stick cooking spray and line with parchment paper.
- 2. Combine gelatin with 1/2 cup cold water in a small bowl and set aside for a few minutes to soften the gelatin.
- 3. Combine the sugar and 3/4 cup water in a saucepan and bring to a boil over medium high heat. Remove from heat and add flavoring, Tart & Sour (if using), and food coloring. Add the gelatin mixture to the hot syrup and stir with a wire whisk until gelatin is completely dissolved. Stir in more food coloring if necessary to attain desired hue.
- 4. Pour into prepared pan. Refrigerate several hours until well chilled or overnight.
- 5. Coat a large cutting board with sugar and turnout the chilled block of gelatin onto the board. Use small cookie cutters to cut out shapes or use a knife to slice the block into large strips, then slice each strip into squares. Toss gumdrops in a bowl filled with sugar. Transfer to a colander to shake off excess sugar. Place individual gumdrops on a sheet of waxed paper and allow to air-dry for a day or two to crystallize.
- 6. Store in an airtight container.