

MANGO TAJIN GUMMY WORMS

INGREDIENTS:

18 oz. Bag LorAnn Gummy Mix
1-½ teaspoons LorAnn Mango Super-Strength Flavor
Chili-lime seasoning salt, such as Tajin brand
LorAnn Liquid Gel Food Colors (orange, red and white)
LorAnn Silicone Gummy Worm Molds
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 Mango Super-Strength flavor.
5. To make 2-toned* gummy worms, divide mixture between two bowls or two 2-cup Pyrex measuring cups. Add 3-4 drops orange liquid gel food coloring to one bowl and stir to mix. Add 2 drops orange liquid gel food coloring, 1 drop red liquid gel food coloring and 2 to 3 drops white liquid gel food coloring to the other bowl and stir to mix.
6. Using a gummy dropper or small squeeze bottle, start at one end of each worm and fill cavity to the midpoint with the orange syrup. Using a different gummy dropper or squeeze bottle with the lighter colored syrup, start at the other end of the worm and work your way toward the middle until mold cavity is completely filled. 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, flipping once.
8. Sprinkle gummy worms with chili-lime salt (Tajin), as desired.
9. Store dried gummies in an airtight container.

*To make single color gummies, stir in 6 drops orange liquid gel food color. Fill each mold cavity completely with syrup. Tip: Use of a dropper or small squeeze bottle to fill mold cavities is recommended

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