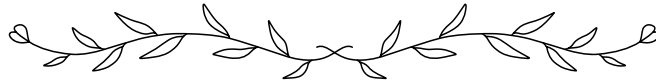



# HOMEMADE GUMMIES



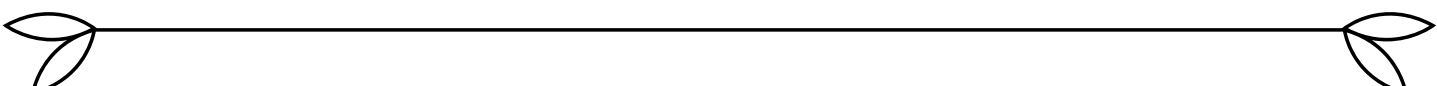
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1 cup fruit juice  
2.5 beef gelatin powder

Pour the juice into a saucepan.  
Sprinkle the gelatin powder over the top.  
Let it rest to “bloom” (Mixture will grow and get wrinkly)



Turn on burner to medium low heat and slowly heat the fruit juice and gelatin powder mixture stirring constantly. As soon as you see signs of boil remove from heat.



$\frac{1}{8}$  cup honey

Add the honey to the saucepan and stir until all grittiness is gone.

Fill molds and refrigerate for 2 hours.



Notes:

For extra flavor LorAnn oils can be added. For more vibrant coloring try dye free food coloring!

If you do not have gummy molds simply use any dish and cut into small squares or desired shapes.