

HALLOWEEN GUMMY CANDIES

INGREDIENTS:

1 cup very cold water
1/2 cup light corn syrup
1/2 cup granulated sugar
6 - 1/4 ounce envelopes unflavored gelatin
1/2 teaspoon any flavor LorAnn Super-Strength
Liquid or Gel Food Coloring, as desired (use less for a more transparent gummy candy)

Equipment:

Silicon mold(s) of your choice
1, 2-cup heat-proof (Pyrex) measuring cup



DIRECTIONS:

1. In a medium saucepan (off the heat!), stir together the cold water and corn syrup until combined. Pour in the granulated sugar and the 6 envelopes of gelatin. Stir with a whisk until gelatin is completely dissolved and no lumps remain.
2. Place the saucepan on the cooktop and heat over medium low until mixture comes to a rolling boil, stirring occasionally.
3. Pour the hot mixture into a 2-cup pyrex measuring cup and add flavoring and food coloring of choice. Cool for 10 minutes at room temperature to allow any foam to rise to the top. After 10 minutes, skim and discard the foam. Carefully pour the hot gummy syrup into the mold cavities. (See tip below)
4. Refrigerate until gummy candies are completely firm (set time will depend on the size of the mold. Ours took about 1 hour). Pop candies out of molds and store in an airtight container.

To make 2 different flavors and colors from one batch: At step 3, pour syrup into two 1-cup Pyrex measuring cups and stir in 1/4 teaspoon flavoring of choice into each cup (we used grape & orange) along with a few drops of desired food coloring to each.

Tip: If you have syrup leftover after filling your molds, the syrup can be reheated in the microwave and used to make more gummy candies once your first batch has been un-molded.