

Homemade Gumdrops

The flavoring possibilities are endless for these candies. Just pair your favorite super strength flavor with a corresponding food color for a rainbow of colors and flavors.

Other classic flavors to try: Orange, Lemon, Grape & Cherry. For a slightly more gourmet gumdrop - try flavors like Pear, Peach, Blackberry, or Mango. Flavors such as Bubble Gum, Cotton Candy & Tropical Punch are always a hit with the kiddos.

Ingredients

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 Flavoring](#) (any flavor)

1/2 teaspoon Tart & Sour Flavor Enhancer (if using fruit flavors such as lime, lemon, orange, cherry, etc.)

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.



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