



Made it on the Good List Gummies

INGREDIENTS

- 4 envelopes unflavored gelatin
- ½ cup cold water
- 2 cups sugar
- ¾ cup water
- 2 Tbsp freshly squeezed lemon juice
- ½ tsp LorAnn Oils White Liquid Food Coloring
- ¼ tsp LorAnn Oils Super-Strength Sparkling Wine Flavor
- White granulated sugar
- ¼ cup both Silver and Gold Sanding Sugar, or white granulated sugar, for coating



INSTRUCTIONS

1. Spray a 9x9-inch pan with non-stick cooking spray and line with parchment paper.
2. In a small bowl, combine gelatin and ½ cup of cold water. Set aside and let gelatin soften.
3. In a saucepan, combine sugar and ¾ cup water and bring to a boil over medium-high heat.
4. Remove from heat and stir in lemon juice, LorAnn Oils White Liquid Food Coloring, and LorAnn Oils Sparkling Wine Flavor.
5. Add the gelatin mixture to the hot syrup. Stir with a wire whisk until gelatin is completely dissolved. If necessary, add more food coloring for desired hue.
6. Pour into prepared pan. Refrigerate several hours or overnight.
7. Turnout the chilled block of gelatin onto a large cutting board coated with granulated sugar. Use small cookie cutters to cut out shapes or a knife to slice into squares.

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INSTRUCTIONS (Cont.)

8. Place colored sanding sugars in separate bowls. Coat half of the gummies in the Silver Sanding Sugar and half in the Gold Sanding Sugar, shaking off excess.
9. Place individual candies on a sheet of parchment paper and allow to air-dry for 1–2 days.
10. Store in an airtight container.

