

Adapted from Sparkly Fruit Gummies

<http://craftchow.blogspot.com/2013/02/sparkly-fruit-gummies.html>

Fruit Gummies

4 Boxes of Flavored Gelatin

1 cup sugar

$\frac{3}{4}$ cup Cold Water

1 cup Boiling water

Line a 8 X 8 pan with plastic wrap and spray with oil.

Put water in the bottom of pour gelatin over the water and let sit for 5 minutes.

Stir in Water until gelatin dissolves.

Stir in extra sugar.

Bring pot to a boil reduce temperature and simmer for 25 minutes stirring as it simmers.

Let cool for about 10 minutes.

Pour into lined pan. Refrigerate overnight.

Put sugar on a cutting board.

Flip the set mixture onto the cutting board and peel the plastic off.

Cut into small squares and roll in sugar.

Let candies set at room temperature for 24 to 48 hours.

Store in an airtight container for a few weeks.



<http://www.lincolntent.com/GlutenFreeCaseinFree-Desserts.html>