

Fruit Jellies

INGREDIENTS:

- 1 cup Fruit Pastry Filling
- 1 cup Water
- 3/4 cup Granulated Sugar
- 2 Tbsps Gelatin
- 1/4 tsp Citric Acid
- 1/2 tsp Tart & Sour
- 5-10 drops Flavor (use same flavor as filling)
- Food Color (use same color as filling)
- Candy Coating or Real Chocolate

TOOLS FROM CKSA:

- 7" Square Pan
- Parchment Paper
- Dropper
- Spatula
- Thermometer
- Silicone Mat
- Dipping Tool



DIRECTIONS:

1. Line a 7" x 7" pan with parchment paper.
2. In a 2-quart saucepan, combine fruit filling, water, sugar, gelatin, acid, Tart and Sour, flavor and color.
3. Place over medium heat and bring to a boil, stirring constantly.
4. Boil 2 minutes, stirring constantly to prevent scorching.
5. Pour into a lined pan.
6. Refrigerate 3 hours or until firm.
7. Cut into rectangles.
8. Allow jellies to come to room temperature.
9. Dip in melted candy coating or melted and tempered chocolate-- place on parchment paper or a silicone mat to set up.
10. Store in an airtight container.
11. RECIPE AND IMAGE TAKEN WITH PERMISSION FROM AUTUMN CARPENTER'S BOOK, ALL ABOUT CANDY MAKING. ALL RIGHTS RESERVED.