

Fruit Jam Jellies

MAKES 64 pieces



Any flavor of jam you happen to have in your pantry will work to make these simple, delicious candies.

YOU WILL NEED

8 x 8-inch baking pan
3-quart saucepan
Heatproof silicone spatula
Candy thermometer
Spoon
Bowl
Cutting board
Parchment paper

Oil for the pan

1½ cups jam
¾ cup water
¾ cup sugar
3 tablespoons (3 envelopes)
unflavored gelatin
¼ teaspoon citric acid
⅓ cup powdered sugar
⅓ cup cornstarch

METHOD

- Oil an 8 x 8-inch baking pan.
- Combine the jam, water, sugar, gelatin, and citric acid in a 3-quart saucepan. Stir constantly and slowly over medium-high heat with a heatproof spatula until the syrup reaches 220°F. Pour into the prepared pan, and skim off any foam with a spoon. Let cool to room temperature, and then refrigerate until firm, about 3 hours.
- Combine the powdered sugar and cornstarch in a bowl. Unmold the jelly onto a cutting board lined with parchment paper. Cut into 1-inch squares and roll in the powdered sugar and cornstarch mixture. Store in an airtight container.

