

## Summer Jelly delights

Using any of the sea, fruit or animal SiliconWare petite tray pans, you can make these delightful fruit jellies. Great for kid's parties and summer treats.

**A mix of coloured jellies looks fantastic at any party!**

**Prep:** 5 mins    **Makes** 18 shapes    **Cook:** 2 mins

Use SiliconWare sea, fruit or animal SiliconWare petite pans.

### Ingredients

- 2 cups orange juice or blackberry or lime
- 2 tbs gelatine powder
- 2 tbs sugar

### Method

1. Place SiliconWare petite tray pans on baking tray.
2. Using SiliconWare brush, coat pans with vegetable oil.
3. In a medium saucepan combine juice and sugar, sprinkle gelatine and stir.
4. Turn on flame to very low. Stir mixture continuously over very low heat until sugar and gelatine have dissolved. Bring to boil and boil for 1 1/2 minutes.
5. Remove from heat immediately. Pour mixture into the prepared pans.
6. When cool, place pans in refrigerator overnight. Stretch sides of pans and around individual shapes slightly and turn out onto serving plate.

