



Cherry-Ginger Gummies



24 gummies



10 minutes

INGREDIENTS

DIRECTIONS

1. Pour lemon juice, water, and cherries into blender and blend on high until smooth.
2. Next pour mixture into saucepan. Turn heat to medium-low and whisk in maple syrup, ginger, and gelatin. Continue to whisk for 5 minutes, until the mixture is thin and there are no clumps.
3. Carefully pour mixture into baking dish. Set in the refrigerator to firm for 1 hour.
4. Cut into desired size squares.
5. Transfer to airtight container and store in refrigerator.

3 tablespoon lemon juice
 $\frac{3}{4}$ cup water
1 cup fresh or frozen cherries
 $\frac{1}{4}$ cup maple syrup
1 teaspoon powdered ginger
 $\frac{1}{4}$ cup gelatin

