

# Gummy bear preparation instructions

- 1** Measure 45 - 50 ml of water into a cooking pot and mix in one package of candy powder.

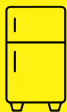
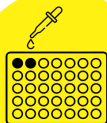


2 - 3 min

Heat the pot on medium heat and stir with care until the powder is dissolved. If you prefer, you can heat the mixture in the micro-wave, stirring in between.



**3** You can practice using a pipette with cold water. Use the pipette to drip the mixture into the mold. If the mixture starts to harden, reheat it to reliquify the mix.

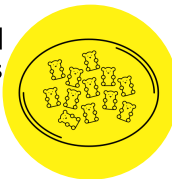


15 min 4°C

Carefully place the filled mold into the refrigerator for 15 minutes to solidify.



**5** Take the candies out from the mold and eat them within 3 days. Sweets can be stored at room temperature but avoid direct sunlight.



Enjoy your treats!

# Safety rules



## 1 SUPERVISION

Choose the steps that suit your child and guide him or her during the heating, pouring, and storage.



## 3 PREWASH

Wash the silicone mold thoroughly with soap and warm water before first use.



## 5 TEMPERATURE

The mold can withstand temperatures between  $-40^{\circ}\text{C}$  to  $+230^{\circ}\text{C}$ . You can use it in the microwave, conventional oven or dishwasher. However, always wash the pipette by hand.



## 7 STORAGE

By storing gummies in fridge, you can consume them within one week. If you keep gummies at room temperature, you should eat them within three days. Avoid direct sunlight.



## 2 ACCURACY

Follow the quantity specifications and the sequence of the individual steps.



## 4 WASHING

After making the candy, wash the mold and pipette by hand with warm water and soap. It is easiest to clean the pipette under running hot water.



## 6 HYGIENE

Clean the work surface carefully before and after making the treats. Also wash your hands before and after your work.



## 8 VIDEO

You can watch the video tutorial in YouTube channel @lastella1923. You can check out our blog at [lastella.ee/en](https://lastella.ee/en) for different ways to use the mold.

# Homemade gummies recipe

The quantity is enough for one mold. You can substitute the juice with any lemonade, compote liquid or any other heat-tolerant liquid.

## INGREDIENTS

- ★ 50 ml juice
- ★ 10 g sugar
- ★ 14 g gelatin
- ★ a pinch of citric acid

## PREPARATION

Mix the ingredients in a pot. Heat over low heat until the gelatin is melted. Drizzle the candy mixture into the mold. Put the mold in the fridge for 15 minutes to set.



## WARNINGS

Not suitable for children under 3 years. Choking hazard - small parts may be swallowed or inhaled. For use only under adult supervision.

Use of microwave or stove is required. Hot mixtures and stove tops can cause severe burns. In case of burns, cool the burned place with the help of a special gel or hold the affected area under running water of 18-20 degrees for 10-15 minutes until the pain resolves.



## Recommendations

Make the candies and let others guess the taste. Gummies are awesome in jelly or ice-cream.

You can use the same mold to prepare melted chocolate candies. They taste good and are great for decorating cakes.

You can buy the candy powder mix from our e-shop **lastella.ee** and make new candies with the mold.

### Follow us



@lastella\_ee  
#diywithlastella



lastellaee

### Silicone mold

