Gumdrops

Ingredients
2 ½ cups (625 ml) granulated sugar
1 ½ cups (375 ml) applesauce
2 packages (170 g) of Jell-o (any flavour)
4 teaspoons (20 ml) unflavoured gelatin
1 teaspoon (5 ml) lemon juice

Preparation
Line a 9 x 13 cookie sheet with parchment paper. In a large sauce pan, combine all the ingredients (except 1/3 cup of sugar). Let stand for one minute then bring to a boil over medium heat. Stirring constantly, boil for 1 minute. Pour into the prepared cookie sheet and refrigerate until firm. Remove from pan and place on a cutting board. Sprinkle with a small amount of granulated sugar over the top of the gumdrops. Cut with a cookie cutter or hot knife into desired sizes. Dip individual gumdrops into remain sugar and set aside on parchment paper. Store in an airtight container.