



CANADA AGRICULTURE  
AND FOOD MUSEUM  
MUSÉE DE L'AGRICULTURE  
ET DE L'ALIMENTATION  
DU CANADA

A FASCINATING WORLD  
UN MONDE FASCINANT



# 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.