



PREP: 10 min +  
chilling  
COOK:  
SERVES: 12-24

## Pink Jelly Diamonds

Jiggly, pink, geometric and scented with rosewater - these jelly diamonds have a hint of the exotic about them, along with a bright 80's charm!

### Ingredients

1 sachet Queen Jel-it-in  
1 cup (250ml) full-cream milk  
a few drops of Queen Rose Pink Food  
Colour  
1-2 tbsp sugar to taste  
1 tsp Queen Natural Rosewater  
Essence

### Method

#### STEP 1

Dissolve one sachet Queen Jel-it-in in 200ml of milk and then pour into a saucepan.

#### STEP 2

Add the rest of the ingredients and heat, stirring, until the sugar has dissolved and the mixture begins to bubble.

#### STEP 3

Pour into a wide, shallow container and leave to cool to room temperature and then chill for at least 3 hours.

#### STEP 4

Cut into diamonds and dust with icing sugar to serve.

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