



PREP: 60 min +
chilling
COOK:
SERVES: 4

Bubble Gum Rainbow Jelly

Jelly is loved by everyone, everywhere! So why stop at one colour of jelly when you can have them all!

Ingredients

Rainbow Layers

4 sachets Dr. Oetker Gelatine Powder
1 cup (220g) caster sugar
2 ½ tsp Queen Bubble Gum Flavour for Icing
Queen Food Colour Gel in Blue, Red, Yellow and Green
1.6L boiling water

White Layer

1/3 cup (80ml) hot water
1 sachet Dr. Oetker Gelatine Powder
300ml cream

Method

STEP 1

For each jelly colour, combine 1 sachet Gelatine Powder, cup caster sugar, 1 tsp Vanilla Extract, Food Colour Gel and 400ml boiling water in a 1 litre capacity heat proof jug. Whisk with a fork until sugar and gelatine have completely dissolved.

STEP 2

To make the white cream layers, add cup of hot water to a microwave safe bowl, sprinkle with Gelatine Powder. Leave for 5 minutes then microwave for 30 seconds to melt Gelatine Powder. In a 1 litre capacity jug, whisk together cream, Gelatine Powder and Vanilla Extract until well combined.

STEP 3

Use a tablespoon measure to add a layer of jelly evenly to four dessert glasses. Depending on glass size, use 1-2 tablespoons. Carefully transfer jelly to fridge to set for about 20 minutes.

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Ingredients

1 tsp Queen Bubble Gum Flavour for
Icing

Method

STEP 4

Ensure coloured jelly has set before adding white layer. Repeat measuring and chilling process for each colour.

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