



PREP: 15 min +
chilling
COOK:
SERVES: 12-24

Chocolate Milkshake Jelly Shapes

Just like a chocolate milkshake, only jelly! These jiggly shapes are so much fun to make, and even more fun to eat.

Ingredients

- 1 sachet Queen Jel-it-in
- 100g sugar
- 2 cups (500ml) water
- 2 tbsp cocoa powder
- 1 cup (250ml) evaporated milk

Method

STEP 1

Dissolve one sachet Queen Jel-it-in in 200ml of the water.

STEP 2

Heat another 200ml of the water and dissolve the cocoa powder in it.

STEP 3

Add both mixtures to a saucepan with the rest of the water, sugar and evaporated milk. Heat, stirring, until the mixture starts to bubble and the sugar dissolves.

STEP 4

Pour into a wide shallow dish and leave to cool to room temperature. Chill for 3 hours.

STEP 5

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Method

Use a small cookie cutter to cut out shapes. Sprinkle with extra cocoa to serve.

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