

Fruit Juice Gummies Tips

Measuring TIP: When measuring Gelatine, use a Teaspoon to load up the Tablespoon (green) of Gelatine especially if your container is getting low like ours was.



2 Keep it tidy (er): Our Baker Kids use bowls while measuring most ingredients.

They simply hold the Measuring Spoon over the bowl while they measure in case of spills.

We've found the less spills, the bigger the growth in confidence.

So catching a spill in a bowl rather than seeing it spill everywhere turns a mistake into learning experience that builds confidence, rather than a bit of a disaster \odot



- <u>As soon as possible</u> after you've completed your **Prepare and Measure** steps, **get your** Saucepan straight onto a low heat to *avoid* Gelatine setting.
- Don't stop stirring or you'll get Gelatine lumps.
- **5** If you get lumps you can try using a whisk or stirring fast and slightly turning up the heat to dissolve the Gelatine fully.
- **Watch out** for splashes when stirring, this mixture gets hot.

SHARE YOUR CREATIONS #bakerkidsbyloveinside

www.bakerkidsbyloveinside.com

bakerkidsbyloveinside@gmail.com



www.instagram.com/ bakerkidsbyloveinside



www.fb.com/ bakerkidsbyloveinside



Fruit Juice Gummies Tips

As the mixture gets low in the Saucepan as you are filling your moulds, it's a great idea to slightly tip the Saucepan so all the mixture runs to one side so you can dip your Tablespoon (green) more easily.





If you have <u>extra mixture leftover (</u>we did) use a small bowl to put it in by pouring straight from the Saucepan.

If your Saucepan is still hot use an Oven Mitt. (Ours was cold..Mum checked)







We used silicone moulds so we put our moulds onto a Chopping Board so they wouldn't wobble and spill as we put them into the Fridge.

SHARE YOUR CREATIONS #bakerkidsbyloveinside



www.bakerkidsbyloveinside.com



bakerkidsbyloveinside@gmail.com





www.instagram.com/ bakerkidsbyloveinside