

Jelly Worms



Ingredients

- 1 x 85g packets of jelly crystals
- 1 sachet of powdered gelatine
- 1 cup (375ml) boiling water
- Packet of straws
- Glass Jam Jar

Method

1. Bunch straws together using rubber bands and place in an empty glass jam jar. (If flexible straws are used extend to full length.)
2. Empty unflavoured gelatine sachet into 125mls of boiling water, stir until dissolved, then set aside.
3. Pour Jelly Crystals into 250mls of boiling water and stir until dissolved.
4. Combined the gelatine with the jelly mixture and stir.
5. Carefully pour the mixture over the straws until jar is full.
6. Place jar of straws into the refrigerator to set for 4 hours.
7. To release the jelly worms, rinse straws under warm water to loosen the jelly.
8. Hold the straw with one hand and pinch the top of the straw with your other hand as you run down the straw.
9. The jelly worm will come out the other end of the straw.

You can also make giant worms by setting mixture in a shallow square container, and cutting with a pizza roller