

The BEST medicated gummy bears



Step 1. Make some cannabis infused coconut oil. (I use a Magical Butter machine for this)

Make the gummies in whatever shape you want. You need silicon molds for this (order from Amazon)

Ingredients:

2 small or 1 large package Jello

4 packets (or 4 tablespoons) plain, unflavored gelatin

1/2 cup water

1/4 cup corn syrup

1/3 cup and infused coconut oil from Step 1

1/2 to 1 tsp citric acid (taste it while cooking and add the second half if needed)

Optional:

2 tsp pomegranate or açai powder to make them tangy

1 tsp lecithin powder if not added to the coconut oil when infusing

*for the brilliant colors above, use a toothpick swipe of gel food color (found in the cake making supplies at places like Hobby Lobby, Walmart, Michaels)

*to make very flavorful ones, you can use a few drops of flavor extracts such as lemon, strawberry, root beer, etc

Instructions:

Mix the water, jello, and plain gelatin and let it “bloom” on no heat for at least 15 minutes.

Then turn the stove on medium and start stirring to melt the mixture.

Stir in the corn syrup and citric acid and keep stirring until it is smooth and melted.

Add the infused coconut oil, still stirring (use a whisk). Once it’s completely incorporated, add whatever coloring and flavoring you like, usually with the heat on low and stir until it’s smooth and thoroughly mixed.

Pour it all into a cup with a narrow pouring spout and fill up the molds. This mixture is VERY sticky.

After about one hour, remove all gummies from the mold, leave them out to dry for 24-48 hours so they don’t stick together.

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