



Manuka Honey Gummy Shapes

EASY • OVERNIGHT

Naturally better for you than traditional lollies, these gummies are zesty, fruit and naturally sweet. They're fun to make at home with the kids and a natural remedy for the family during the winter cold and flu season.



SKILL LEVEL
Easy

PREP TIME
15 mins

COOKING TIME
Freezing

SERVINGS
4

Ingredients

- 80ml (4 tbsp) fresh juice or poppers – e.g. orange, raspberry, blackcurrant juice
- 2 tbsp Capilano Active Manuka Honey

Method

1. Place silicone gummy moulds on a baking tray (for ease of transport).
2. In a small saucepan or microwave-safe bowl, combine juice and Manuka honey. Mix well.

Visit [capilano.com.au](https://www.capilano.com.au) to learn how to swap honey for sugar in your recipes.

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- 24g (2 tbsp) gelatine powder

Used in this recipe



Active Manuka Honey

Nature's Sweet Superfood

Made by some of the world's healthiest bees* this special blend of Australian Manuka and floral honey is independently tested and certified to contain a minimum of 30mg of Methylglyoxal (MGO), the key compound that makes Manuka so special. The higher the MGO, the more potent the honey's activity.

Delicious Taste

Australia produces some of the most potent, best tasting Manuka honey in the world due to our warm climate and diverse number of Leptospermum (Manuka) varieties.

Capilano's premium, bioactive Manuka honey has a rich, smooth, caramel taste.

Boost your Daily Health Routine

Squeeze the bioactive goodness of Capilano Active Manuka honey into your daily cup of tea, coffee, smoothies, yoghurt or cereal, or simply enjoy by the spoonful.

*Vella, G. 2016. Issue 215. CSIRO.

Method

3. Sprinkle over gelatine powder and mix to combine. Set aside to 'bloom' for 5 minutes.
4. Over low heat, gently warm mixture until gelatine dissolves, being careful not to boil. Alternatively, microwave for 60 seconds, mix well to combine. Remove from heat and pour into a heat proof jug with a pouring spout. If the mixture has any bubbles or foam, allow it to sit for a couple of minutes and then skim it off the top and discard.
5. Carefully pour mixture into prepared moulds. Chill for 1-2 hours or until gummies are set and firm. Store in an airtight container in the fridge for up to a month.

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