

Fresh for kids Grape & apple jellies



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Serves: 6
Preparation: 15 minutes
(+ 3 hours chilling time)
Cooking: 10 minutes

3½ cups fresh apple juice
5½ tsp gelatine
⅔ cup caster sugar



250g green seedless grapes,
removed from stems
250g black seedless grapes,
removed from stems

1. Combine ¾ cup apple juice and gelatine in a small saucepan. Place over medium heat and cook, stirring constantly, for 3 minutes or until gelatine has dissolved and liquid is clear.
2. Remove from heat and stir in sugar until sugar dissolves. Pour into a medium heat-resistant bowl. Add remaining apple juice, stir well and refrigerate until jelly begins to set around edges.
3. Half fill 6 x 1 cup glasses or jelly moulds with green and black grapes. Spoon over chilled apple jelly, gently shake glasses to ensure jelly falls between grapes. Cover and refrigerate for 2 hours or until fully set and serve.

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