



Gelatin Fun!

VEGAN GELATIN:

2 cups juice (grape or apple work well and I'm sure others would be successful as well! Have fun experimenting!)

3 tablespoons agar flakes OR 3 teaspoons agar powder (usually available in most grocery stores in the aisle that carries seaweed wrappers. It is made from red algae.)

\* Add an extra tablespoon of agar if you want to make a 'jiggler' version of the recipe.

1. Grease a 9x9 pan.
2. Pour the juice into a small saucepan and stir in the agar flakes.
3. Bring the mixture to a boil. Whisk constantly so the flakes dissolve.
4. Remove the mixture from the heat as soon as the flakes are dissolved.
5. Cool a little and pour the mixture into the greased pan, and let it set for about 2 hours in the refrigerator.