



Healing Blueberry Gummy Snacks

8 servings

2/3 cup lemon juice

1 cup blueberries, fresh or frozen and organic

4 Tb Unflavored Gelatin

12 drops stevia

Coconut oil to oil the pan

- Place lemon juice and blueberries into a heavy sauce pan, and heat over medium heat.
- Stir blueberries, and allow to cook until the liquid is steaming, and the blueberries are plump.
- Place lemon juice and blueberries into a blender and blend until smooth.
- Remove the lid, and allow the mixture to cool slightly.
- Add 4 tablespoons of Great Lakes Gelatin to the blender, and blend again until smooth.
- Very lightly oil a glass dish, or a 6 ½ x 8 ½ glass dish or candy molds. Pour into dish or molds and refrigerate for 30 minutes to an hour.
- Cut into 8 squares and take with you on the road for a quick snack.
- These will stay firm at room temperature. Store in the refrigerator for up to 1 week.