



Jelly Worms!



makes 100 worms



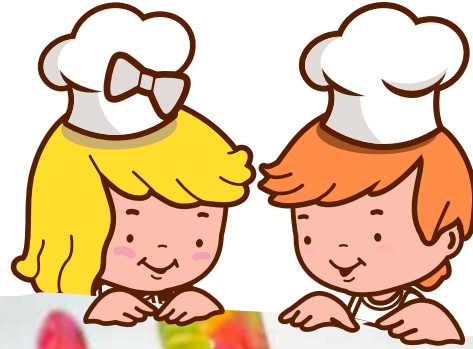
shopping list...

135g any flavour jelly
2 sheets gelatine



kitchen kit...

100 bendy drinking straws
tall glass
rubber band
measuring jug
spoon



What to do...

one:

Soak the gelatine leaves in cold water for about 5 minutes until soft.

two:

2. Cut the jelly up, put the pieces in a bowl and pour 150ml of hot water over the top. (You can also follow the measurements on the packet if you have more jelly!) Then slowly stir until all the cubes have melted.



Jelly Worms!



three:

Gently squeeze the water out of the gelatine and put it into the warm mixture (the gelatine not the water!) Leave the mixture to cool down to room temperature, then pour it into your measuring jug. (You might have to do this more than once if you have lots of jelly mixture).

four:

Put your straws into your glass (bendy end down) and fasten the top together with your elastic band.

five:

Carefully pour the jelly mixture into the straws. If they start to lift up, put another cup over the top to hold them down.

six:

Leave overnight (or for at least 4 hours if you're in a rush) in the fridge to set.

seven:

When they have set, gently dip the straws into a bowl of warm water this will get rid of any extra jelly on the outside of the straws, and loosen up the worms inside so they can slide out.

eight:

Put your worms into a bowl and eat if you dare!

all done!