

Homemade Gummy Bears

You will need:

- Jelly (I used cubed but I'm sure powdered would work too!)
- 1 tbsp powdered gelatine
- 100ml water



3. Use a pipette or spoon to put the mixture into gummy bear moulds. I didn't have these so I have gummy stars and flowers instead!
4. Leave to set for 30 minutes (if gummy bear sized) or up to 2 hours if bigger.
5. Remove from the trays and enjoy!

1. Break up the jelly cubes and add to a pan on a low heat with the gelatine and water
2. Heat until the jelly and gelatine have dissolved (stirring throughout)



THE SCIENCE

When you change the temperature of something (either heated or cooled) it can change its form. Reversible changes are when, once changed, it can go back to the original form (e.g. water to ice to water). This is irreversible as, although they will melt again once heated, they won't go back to the original state of jelly, water and gelatine.



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