

Turkish Delights

Ingredients:

- *2 ½ tbsp. unflavored gelatin
- *1/4 c. cold water
- *2 c. granulated sugar
- *1/2 c. warm water
- *1/2 c. orange juice
- *1/4 c. lemon juice
- *orange liquid food color
- *6-8 drops of orange oil

Directions:

1. Combine cold water and unflavored gelatin in a small bowl or cup; stir quickly to moisten gelatin.
2. Set aside about 5 minutes.
3. Break up into small pieces with a spoon or a spatula.
4. In a saucepan, combine sugar and warm water; cook, stirring constantly to 225 degrees (F).
5. Remove from heat, add gelatin and stir until completely dissolved.
6. Add juices and blend thoroughly.
7. Add coloring and orange oil to mix.
8. Pour into a 9 inch square buttered pan.
9. Let set until firm.
10. Do not refrigerate.
11. Cut into 1 inch squares and roll in powdered sugar or dip in melted chocolate.