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Adult Gummies

Recipe from *Atlas* by Chef Freddy Money

Ingredients

25 grams gelatin leaves (10 silver sheets)
200 grams rum, whisky, or another liqueur
50 grams sugar
200 grams glucose (may be purchased online or in specialty shops)

Directions
Bloom the gelatin in ice water. Warm two-thirds of the liquor and whisk in the squeezed-out gelatin, until it has dissolved. Keep warm.

Cook the remaining one-third of the liquor with the sugar and glucose until it measures 123°C on a sugar thermometer.

Add the warm gelatin mixture to the cooked liquor syrup, mix well, then pour into gummy bear- or butterfly-shaped molds. Chill until completely set.

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