

Summer Rosé Gummies

The following recipe was created in collaboration with Lauren Schulte. To see more of her bites and meals, visit her Instagram [@TheBiteSizePantry](#).

Ingredients

- 12 oz. of your favorite rosé (about half of the bottle)
- 3 Tbsp. of honey or simple syrup
- 1 Tbsp. of white sugar
- 4 packets of gelatin

Instructions

1. In a microwave-safe bowl, add the wine, honey and sugar. Mix well and let the honey and sugar fully dissolve.
2. Add gelatin packets slowly, one by one, and whisk into the wine mixture. Once all of the gelatin is added, microwave the mixture on medium heat for about 30 seconds or until the gelatin is fully incorporated and no granules are left.
3. Let the mixture sit for about 5 minutes. After the 5 minutes it may begin to foam and thicken. Pour the mixture into a shallow pie pan, jello mold, or cookie tray and let it set in your fridge for 2 hours or up to 24 hours.
4. Pop them out or use cookie cutters to create fun shapes out of the rosé gummies.

