

Cannabis Infused Gummies

This recipe for cannabis infused gummies makes a large **amount** of gummies. This is great for microdosing or if you like to eat a lot of gummies. The secret to making this successfully is to whisk lots and keep it boiling.

Prep Time: 10 mins Servings: 230 Cook Time: 10 mins Author: 420joe

Ingredients

1 pack flavored (3 oz) Jello

1 dram (1/8 fl oz) extra flavor (if desired)

28 g unflavored gelatin

2 tsp soy lecithin

8 tbsp infused coconut oil (7 grams HO works)

1 3/4 cup water, divided

Instructions

- ¹ Combine Cannabis Infused Coconut Oil, Soy Lecithin and 3/4 cup of water in a saucepan.
- ² Add gelatin to 1 cup of boiling water, whisk thoroughly.
- ³ Add Jello package to gelatin water and whisk thoroughly.
- ⁴ Add the gelatin/water/jello mix to the pot with the oil/lecithin/water and bring to a boil over medium heat, whisking briskly. Continue whisking boiling mixture for 6 minutes, adjusting
- ⁵ Remove from heat and let mixture cool slightly before pouring into molds.
- ⁶ Allow 2 hours to completely cool at room temperature.
- Remove gummy candies from molds and allow to air dry for 48 to 60 hours. Turn gummy candies over if tops are shrinking faster than the rest of the gummy. heat as needed to prevent over/under boiling.

Notes

Dosage

Consume 1 - 2 Gummy candy every 2 to 4 hours.