# Hot Momma Gummies

**HOT MOMMA GUMMIES**

**INGREDIENTS**

- ¾ Cup Water
- 2 tsp Hot Momma Seasoning, mild or fiery
- 2 (3oz) Box Lime (for mild) or Cherry (for fiery) gelatin
- Cornstarch

**DIRECTIONS**

Coat silicone molds with cornstarch. Remove any excess cornstarch. Pour water and Hot Momma Seasoning into a saucepan. Sprinkle in gelatin, 1 Tbsp at a time. Whisk after each spoonful so the gelatin doesn’t clump. Bring to a low to medium heat without boiling. Whisk until dissolved. Pour gelatin into molds. Chill in the refrigerator for 15 minutes. Salsalenté!