

Tea Jellies

<http://userealbutter.com/2007/07/12/tea-jellies-recipe/>

1 cup water, boiling
enough tea to make a strong cup
scant 1/4 cup sugar
1 envelope (or 2 sheets) of gelatin

Steep the tea in the hot water until desired strength (much stronger than you would drink it, but not bitter). Stir in sugar until dissolved. Sprinkle powdered gelatin* over the hot tea and stir until completely dissolved. Pour into vessel(s) and refrigerate until set.

*If using sheets, soak sheets in cold water in a bowl. When sheets are softened, add to hot tea and stir until dissolved.