

Jell-O Worms

100 flexible plastic straws (The straws with a bendable neck make the most realistic worms by adding ridges to the worm. Place bendable necks of straws at the bottom of the container).

an empty, clean cup or milk carton to hold straws (The straws will fill up to the height of the container, the taller the better.)

1 package (6 ounces) raspberry or grape flavor gelatin

3 envelopes unflavored gelatin or 3 Tbsp

3 cups boiling water

3/4 cup whipping cream

12 to 15 drops green food coloring

Instructions:

1. Combine gelatin and jello in a bowl and add boiling water; stir until the gelatin completely dissolves. Chill until lukewarm, about 20 min.
2. Meanwhile, gently pull straws to extend to full length; place in tall container. Wrap together with a loose rubber band to hold straws together.
3. Blend cream and food coloring with the lukewarm gelatin mixture. Carefully pour into container, filling straws.
4. Chill until gelatin is firm, at least 3 hours, or cover and chill up to 2 days.
5. Pull straws from container or, if you're using a carton, simply tear the carton away from the filled straws. Pull straws apart. Run hot tap water for about 2 seconds over 3 to 4 straws at a time. Starting at the empty ends, push worms from straws with rolling pin, or use your fingers.

6. Lay worms on waxed paper-lined baking sheets. Cover and chill until ready to use, at least 1 hour or up to 2 days, or serve immediately.

Worms will hold at room temperature for about 2 hours.

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