



## Thickened Gelatin

Ingredients	Single (1)	Bulk (8)
Pre-set gelatin, chilled	½ cup	4 cups
SimplyThick EasyMix <b>Nectar Consistency</b>	2 (6g) Nectar Packets <b>OR 2 strokes</b>	2 (48g) Nectar Packet <b>OR 16 strokes</b>
<b>Honey Consistency</b>	2 (12g) Honey Packets <b>OR 4 strokes</b>	2 (96g) Honey Packets <b>OR 32 strokes</b>
Whipped Cream	1 dollop	8 dollops

**Special Equipment Needed:** Food Processor

Wash hands before beginning preparation. **SANITIZE** surfaces & equipment.

- 1 Add chilled, pre-set gelatin to food processor.
- 2 Add SimplyThick gel and process until thoroughly mixed.
- 3 Spoon 4 oz. of finished product into serving dish. Place in refrigerator until ready to serve.
- 4 Add a dollop of whipped cream for garnish and serve.

If you have any questions pertaining to the SimplyThick products, please don't hesitate to contact us: 800.205.7115 / [www.simplythick.com](http://www.simplythick.com)



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