



Serves	4
Prep (min)	10
Cook (min)	2 hours chill

JELLY BERRIES

Have fun in the kitchen making these wibbly-wobbly treats! Remember to let the grown-up check all packet labels for allergens (and traces of allergens) before starting to cook.

Free from

Dairy (DF)
Egg (EF)
Gluten (GF)
Nuts (NF)
Peanut (PF)
Soya (SF)
Sesame (SeF)
Shellfish (ShF)
Fish (FF)

Ingredients

1 grown-up
135g (4oz) pack of raspberry jelly cubes
150g (5oz) blueberries
570ml/1 pint (2.5 cups) hot water

PLEASE ALWAYS CHECK EVERY LABEL

Product ingredients and manufacturing processes change frequently. Always check the label for allergens when buying pre-packaged foods.

Method

1. Take one grown-up and put them in charge!
2. Wash blueberries with cold water and then lay out four empty pots on a flat surface.
3. Now we have to count, so that each pot has the same amount of blueberries in. One... two...three... keep going until you think there are enough in each pot.
4. Then tear apart the jelly cubes and place them in a heatproof bowl. Let a grown-up pour 570ml (1 pint) of hot water over the jelly and stir. Watch carefully and the cubes will disappear!
5. Carefully pour your jelly liquid over the blueberries and place them in the fridge for about 2 hours. They're ready when you give them a little wobble and they wobble back!

Tip: Have fun experimenting with different colours of jelly and fruit.

IMPORTANT INFORMATION

Even though we have made every effort to check all product ingredients are free from listed allergens, please always make sure to double check product labels before consuming. Product ingredients and manufacturing processes change frequently. Therefore Allergy Adventures® cannot be held responsible for any consequences that may arise from any information listed on this page.

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A world of serious fun