



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Halloween Pumpkin Gummies

Ingredients

- 1 c pumpkin puree
- ¼ c water
- ¼ c sugar (or piloncillo)
- 1-2 tsp fresh citrus juice
- ¼ -1/2 tsp agar-agar powder
- ¼ tsp chili powder
- ¼ tsp cinnamon
- 1/8 tsp salt
- 2-3 tsp chamoy, optional

Directions

Use cooking oil spray to lightly coat your molds of choice to prevent sticking. In a saucepan, bring the pumpkin puree, water, sugar, citrus juice, and spices to a simmer until smooth. Whisk in the agar-agar and let simmer for another 2-3 minutes.

* If you'd like to add chamoy to add a swirling effect fold in a few tsp before pouring into the molds.

Alternatively, you can coat the gummies in chamoy and then roll them in sugar or tajin to give it similar vibes to the classic pulparindo!

Using a syringe or eye dropper, carefully fill your mold of choice. Gently tap the mold mat on the counter to remove air bubbles. Let the gummies set at room temperature for 30-40 minutes. You can then begin removing them from the molds and dusting them with sugar, or tajin. Wrap in individual candy wrappers to prevent sticking.