

Scary Halloween Eye Balls Gelatin Recipe

by

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Looking for a fun, tasty and scary Halloween treat? This fun recipe creates tangy, edible, and scary Halloween eye balls! These gelatin eye balls will make an excellent Halloween table decorations or add to your haunted house. You can make these in an assortment of flavors. Adults and kids will love these SCARY HALLOWEEN GELATIN EYE BALLS! Even the Halloween witches may find these scary!!!



Comparison photo of the large and small flavored gelatin eye balls!

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Chapter I – Large Gelatin Eye Balls

Large Gelatin Eye Balls Things You'll Need:

One 3 oz box dark colored gelatin such as blue or grape
One 3 oz box light colored gelatin such as peach or lemon
One plastic egg carrier (found in the camping section of stores)
Spray cooking oil

Step 1

Spray the plastic egg carrier with the cooking oil spray. This makes removal of the eye balls easier.

Step 2

Mix the dark colored gelatin with 1/2 cup boiling hot water until completely dissolved. Place in the refrigerator a few minutes to cool slightly (DO NOT LET IT GEL OR SET). The dark colored gelatin is used to create the dark pupils of the eyes.

Step 3

Mix the light colored gelatin with 1/2 cup boiling hot water until completely dissolved. Place into the refrigerator a few minutes to cool slightly (DO NOT LET IT GEL OR SET).

Step 4



Take a one teaspoon of the SLIGHTLY COOLED dark gelatin and place into center of each compartment of the EGG CARRIER. THIS CREATES THE PUPILS OF THE EYES. Place the tray into the freezer for a few minutes until completely set. Then remove from freezer.

Step 5



Using a 1 tablespoon, pour the slightly cooled light gelatin on top of the already chilled and set dark gelatin.

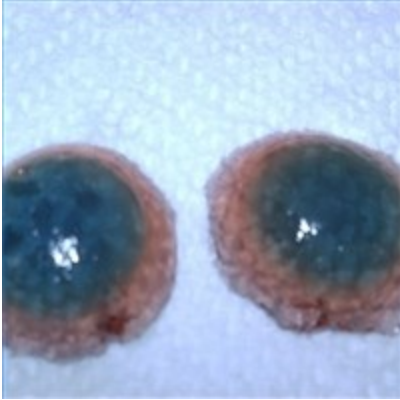
Step 6

Place the filled container into the freezer about one hour until completely set. You can make days ahead and keep in the refrigerator. The longer they are chilled, the firmer the eye balls become.

Step 7

Remove the flavored gelatin eyes from the egg carrier and place onto a serving plate or on top of cupcakes or cookies!

Chapter II – Small Gelatin Eye Balls



Small Flavored Gelatin Eye Balls Things You'll Need:

One 3 oz. box dark gelatin such as blue or grape

One 3 oz. box light colored gelatin such as peach or lemon

1 NEW artist palette tray

Spray cooking oil

Step 1

Local department stores or craft stores sell the plastic artist palette in the craft section.



Step 2

Spray the artist palette with cooking spray. This allows the eye balls to be removed easily from the tray.

Step 3

The dark gelatin is used to create the pupils of the eyes. Mix the dark gelatin with 1/2 cup boiling hot water until completely dissolved. Place into a refrigerator for a few minutes to cool slightly (DO NOT LET IT GEL or SET).

Step 4

The light colored gelatin is used to create the “white” of the eyes or in our case the peachy or yellow part of the eye. Mix the light colored gelatin with 1/2 cup boiling hot

water until completely dissolved. Place into the refrigerator for a few minutes to cool slightly (DO NOT LET IT GEL or SET).

Step 5



(The left side of this picture show the blue dark gelatin for the pupils. The right side of the picture shows the peach light colored gelatin on top of the already chilled and set blue dark gelatin.)

CREATING THE SCARY HALLOWEEN FLAVORED GELATIN EYE BALLS:

Take a 1/4 teaspoon of the SLIGHTLY COOLED dark colored gelatin and place into center of each compartment of the ARTIST PALETTE. THIS CREATES THE PUPILS OF THE EYES.

Place the tray into the freezer for a few minutes. Once the dark colored gelatin is completely set, remove from freezer. Now you are ready to pour the peach gelatin into the mold.

Using a 1/2 teaspoon, pour the slightly cooled light colored gelatin on top of the already chilled and set dark colored gelatin. Place the Halloween eye balls back into the freezer about 30 minutes until completely set.



Step 6

Remove the Halloween flavored gelatin eyes balls from the artist palette and place onto a serving plate or on top of cupcakes or cookies! You may have to loosen the eyes balls from the edges of the tray with your finger, a knife, or a spoon. You can make ahead and keep in the refrigerator for several days to maintain the firmness of the eye balls.

Chapter III – Tips and Warnings

Tips & Warnings:

Try other color flavored gelatin combination such as green and red, red and yellow, purple and yellow.

TANGY AND TART FLAVOR as you are using concentrated flavored gelatin!!!

Adult supervision is required when children are making this dessert.

Chapter IV – Special Places

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ENJOY!