

JELLO TURKISH DELIGHT

Adapted from Rosanna Pansino's Turkish Delight recipe

In an effort to make "Turkish Delight" with jello powder, what we have here is a sweet jelly coated in icing sugar. This is by no means close to authentic Turkish Delight, but it might do in a pinch. Head's-up: these are rather squishy, so handle with care! Please note that this is still an experimental recipe and results have been inconsistent. Adult supervision required.

Ingredients

- 1 tbsp water
- 1 pkg jello powder (8 oz)
- 3 tbsp cornstarch
- 4 tsp water
- ¼ cup boiling water
- 1 ½ tsp light corn syrup
- Icing sugar for dusting and rolling



Directions

1. In a small bowl, place 1 tbsp water and the packet of jello powder. You don't have to mix it, just let it sit while you prepare the rest.
2. In another small bowl, place 4 tsp water and stir in the cornstarch 1 tbsp at a time.
3. In a larger bowl, stir the boiling water, sugar, and corn syrup. After the sugar has dissolved as much as you can manage, heat the mixture in the microwave for 15 seconds on high, then stir again.
4. Mix the cornstarch into the sugar mixture. It should become a little thicker.
5. Add the jello powder, and stir till you see no clumps and feel no grit at the bottom of the bowl.
6. Line the bottom and sides of a container (I used a 6"x6" container) with plastic wrap. Dust the bottom with icing sugar, then gently pour in the jello mixture. Set it aside to set for at least five hours. (If at about the two-hour mark the mixture is somewhat gummy to the touch, the Turkish Delight should work; but if the mixture is a viscous liquid when the container is tipped, discard and try again.)
7. Once the mixture has set, dust a cutting board with icing sugar and carefully invert the jelly onto it. Gently peel off the plastic wrap. If it's damp to the touch, place a piece of paper towel on the jelly and gently rub your hand over it and peel it off. Using a pizza cutter or a knife, cut the jelly into squares.
8. In a bowl of icing sugar, roll each square till it is fully coated. For greater visual appeal, roll them a second time after the first coat has been applied across the batch.
9. These are best eaten the day they are made, as they will weep over time.