



**From the Kitchen
of
Executive Chef
Jessica VanRoo**



Elderberry Vegan Gummy

Ingredients

- 1 cup homemade Elderberry Syrup
- ¼ cup honey, maple or agave
- 2 tablespoons agar agar

Instructions

1. Place the syrup in a pot and bring to a simmer. Add the sweetener and agar agar, whisk, and cook over low heat until the syrup thickens.
2. Using a dropper, carefully fill the cavities of your chosen molds.
3. Refrigerate for at least an hour and remove from the mold. Store in an air-tight container in your refrigerator for up to 2 months.