



PREP: 15mins +
3hours
setting
COOK:
SERVES:2

Orange Wedge Jellies

These vegan jellies are so cute, and just as refreshing as an actual orange wedge, although maybe a little more fun!

Ingredients

- 1 large orange
- 1 cup strong cordial
- 1 sachet Queen Jel-it-in

Method

STEP 1

Cut orange in half and remove flesh. Sit the two hollow orange halves in small bowls or mugs to hold them still.

STEP 2

Dissolve one sachet Queen Jel-it-in in the cordial, then pour the mixture into a saucepan.

STEP 3

Heat it until mixture starts to bubble, then divide the mixture between the two hollowed out orange halves. Leave it to come to room temperature and then chill for at least 3 hours.

STEP 4

To serve, carefully cut the oranges into wedges using a sharp knife.

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our [Facebook](#) page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.