

# Mango Jello Bites

These treats are delicious, naturally lower in sugar, and high in protein and vitamin C. They also have no dyes, but have a pretty bright yellow color. Toddlers love them, just be careful with the amount of tartness you are adding to the mix.



## Ingredients:

Half a big bag of Costco frozen organic mango

1 cup freshly squeezed orange juice

1-2 tbsp raw honey (to taste and to neutralize tartness of camu powder)

1/4 cup gelatin powder

2-4 tsp camu powder (high in vitamin C)

Be careful as camu powder is very tart. Add as much as you prefer for tartness and zing. Personally, I like very tart flavor, so I add all 4 teaspoons to my recipe.

## Directions:

1. Bring mango and 1/2 cup coconut water to light simmer and let it simmer for 5 minutes.
2. Let the mixture cool off to a room temperature, add the rest of coconut water to it.
3. Transfer the mixture to the blender and add unflavored gelatin to it. Blend well.
4. Pour into different shapes silicon molds and refrigerate for 3-4 hours. Once ready, pop them out of the silicon molds and enjoy!