

WIGGLY JIGGLY OCEAN DESSERT

In kraken stories, sailors sometimes said they knew the monster was near when they saw fish rushing to the surface to escape it! Serve your kraken guest this wiggly, jiggly ocean dessert, filled with colorful fish trying to get away!

Makes 4 servings

Ingredients

For the Water

- ★ Blue food coloring
- ★ 2 cups white grape juice
- ★ 2 Tbsp powdered **gelatin**
- ★ Gummy fish candies

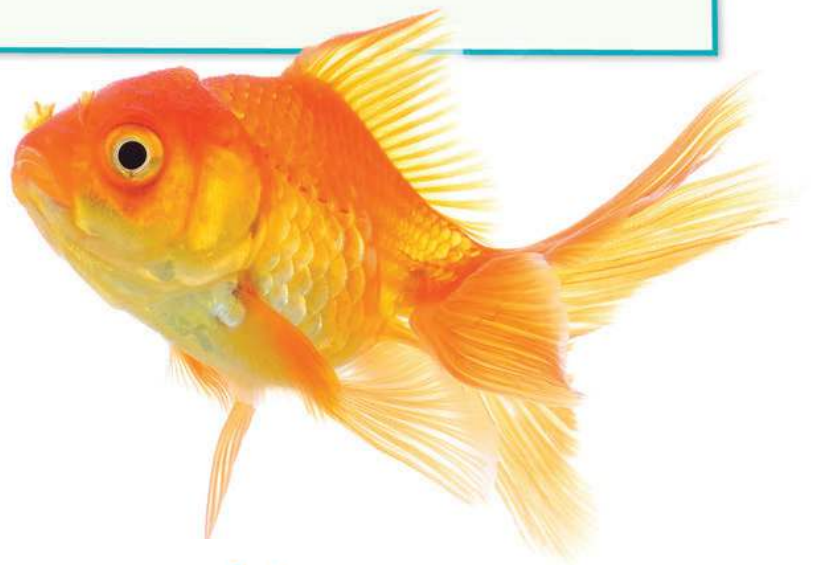
For the Crust

- ★ $\frac{3}{4}$ cup graham cracker crumbs
- ★ 1 Tbsp brown sugar
- ★ 3 Tbsp butter
- ★ 1 cup multi-colored mini marshmallows

Allergy Alert!



The cephalopods octopuses eat many sea creatures, including snails, crabs, and fish. Once they spot a meal, they grab it quickly with their arms.



Equipment

- ★ 2 small mixing bowls
- ★ 3 mixing spoons
- ★ A saucepan
- ★ A small microwave-safe bowl
- ★ A pasta bowl or pie plate

Gelatin

- 1** Add a drop or two of blue food coloring to the white grape juice and stir well.
- 2** Pour $\frac{1}{2}$ cup of the blue juice into a small bowl. Sprinkle two packets of gelatin over the juice and stir gently. Leave the bowl to sit for 5 minutes. This is called blooming the gelatin.
- 3** Meanwhile, pour the remaining $1\frac{1}{2}$ cups of the blue juice into the saucepan. Ask an adult helper to heat it until it is very hot but not boiling. Remove from the stove.
- 4** Carefully add the bloomed gelatin to the hot juice and stir until completely dissolved. Let it cool slightly. Then, place it in the fridge for 3 hours or until set.



Crust

- 1 In a small bowl, mix the graham cracker crumbs and brown sugar together.



- 2 Next, place the butter in a small microwave-safe bowl and heat for 20 seconds, or until melted. Pour the melted butter into the crumb mixture, and stir until combined.



- 3 Spoon the crumb mixture into a pasta bowl or pie plate. Spread it out and press it firmly onto the bottom. This will be the sand on the ocean floor.



- 4 Sprinkle the marshmallows evenly over the crumbs. These will look like coral at the bottom of the ocean. Set the dish aside.



Create the Dish

- 1** Once the gelatin is firm, use a spoon to add small chunks of gelatin on top of the marshmallows.
- 2** Then, place a few gummy fish candies on top of the gelatin.
- 3** Keep layering gelatin and gummy fish, so some fish are hidden under the water. Finish with a few fish on top. Serve your fancy ocean dessert to your sea-loving guest, and enjoy!

