**Fruit Kanten**

**INGREDIENTS**
- 2 Cups Apple juice *
- 1 1/2 Tbsp. agar flakes
- 1-2 cups fruit chunks of choice

**DIRECTIONS**
- Pour juice into a saucepan and sprinkle in the agar flakes. Allow the agar to soften, about 3 minutes.
- Bring juice to a boil, stirring to dissolve the agar. Cover, reduce heat and simmer for 10 minutes.
- Take off of heat and let sit for about 10 minutes to cool a bit. Add in fruit pieces and pour into a mold or 4 dessert dishes. Let sit at room temperature to set.
- Cover and chill before serving

*other juices can be used - i.e. dark cherry/berry juices are nice as well with berries*