Bright, beautiful desserts made easy.

Any day’s a holiday with us.
**Pistachio-Cherry Dessert**

1 package (3 oz.) Jell-O® Cherry Gelatin
1 cup boiling water
2 cups ice cubes
1 package (4-serving size) Jell-O® Pistachio Instant Pudding and Pie Filling
2 tablespoons chopped drained maraschino cherries

Dissolve gelatin in boiling water. Add ice cubes and stir until gelatin is thickened, about 3 minutes. Remove any unmelted ice. Prepare instant pudding as directed on package for pudding. Stir in maraschino cherries. Alternately spoon pudding and gelatin into dessert glasses. Chill. Makes 4 cups or 8 servings.

**Mincemeat Pudding**

1 package (4-serving size) Jell-O® Vanilla Instant Pudding and Pie Filling
2 cups cold milk
1/2 cup moist mincemeat

Prepare pudding mix with milk as directed on package for pudding. Layer pudding and mincemeat in parfait glasses. Chill. Makes about 2 1/2 cups or 5 servings.

**Pistachio-Pineapple Pie**

1/4 cup butter or margarine, melted
2 cups Baker’s® Angel Flake® Coconut
1 1/2 cups milk
1 envelope Dream Whip® Whipped Topping Mix
1 package (4-serving size) Jell-O® Pistachio Instant Pudding and Pie Filling
1 can (8 1/4 oz.) crushed pineapple

Combine butter and coconut; press in 9-inch pie pan. Bake at 300° for 20 minutes or until golden. Cool. Blend milk, whipped topping mix, and pudding mix in mixer bowl. Gradually increase beating speed and beat at high speed for 5 minutes or until thick. Fold in drained pineapple. Spoon into pie crust. Chill 3 hours. Garnish with toasted coconut.
**Gelatin Poke Cake**

1 package (2-layer size) white cake mix
1 package (4-serving size) Jell-O® Vanilla Instant Pudding and Pie Filling
4 eggs
1 cup water
¼ cup oil
1 package (3 oz.) Jell-O® Raspberry Gelatin


**Pastel Pleasure**

1 egg yolk, slightly beaten
1 package (3 oz.) Jell-O® Black Raspberry Gelatin
1 cup boiling water
¾ cup milk
1 teaspoon grated lemon rind
1 egg white

Add the egg yolk to gelatin in a bowl; blend well. Gradually add boiling water and stir until gelatin is dissolved. Stir in milk and lemon rind and chill until slightly thickened. Beat egg white until soft peaks form; fold in 1 cup of the gelatin mixture. Spoon remaining gelatin mixture into individual dessert glasses; top with whipped mixture. Garnish with prepared Dream Whip® Whipped Topping and lemon wedge. Makes 2 cups or 4 servings.

**Raspberry Charlotte**

1 package (3 oz.) Jell-O® Raspberry Gelatin
1 cup boiling water
1 cup cold water
Granulated sugar
¼ cup red raspberry jam
1 cup prepared Dream Whip® Whipped Topping

Dissolve gelatin in boiling water. Add cold water. Dip rims of 6 dessert glasses into dissolved gelatin; then dip into sugar. Let stand to dry. Chill gelatin until slightly thickened; measure ¾ cup and set aside. Fold jam and whipped topping into remaining gelatin. Spoon into glasses and top with clear gelatin. Garnish with additional prepared whipped topping, if desired. Makes about 3½ cups or 6 servings.
**Cubes 'n Pudding**

1 package (3 oz.) Jell-O® Gelatin, any flavor  
1 cup boiling water  
3/4 cup cold water  
1 package (4-serving size) Jell-O® Vanilla Instant Pudding and Pie Filling  
2 cups milk  

Dissolve gelatin in boiling water. Add cold water, and pour into an 8-inch square pan. Chill until firm, about 3 hours. Cut into cubes. Meanwhile, prepare pudding mix with milk as directed on package for pudding. Spoon about half the pudding into parfait glasses. Add gelatin cubes, reserving a few for garnish. Spoon remaining pudding over cubes and garnish with reserved cubes. Makes about 4 cups or 6 to 8 servings.

**Pastel Cookies**

3 1/2 cups all-purpose flour  
1 teaspoon Calumet® Baking Powder  
1 1/2 cups butter or margarine  
1 cup sugar  
1 package (3 oz.) Jell-O® Gelatin, any flavor  
1 egg  
1 teaspoon vanilla  

Mix flour with baking powder. Cream butter; gradually add sugar and gelatin, beating well. Beat in egg and vanilla. Gradually add flour mixture, mixing well. Force dough through cookie press onto ungreased baking sheets. Sprinkle with additional gelatin (same flavor). Decorate, if desired. Bake at 400° about 8 minutes, or until edges are golden brown. Makes about 10 dozen 1 to 1 1/2-inch cookies.

**Spicy Applesauce Dessert**

1 package (3 oz.) Jell-O® Strawberry-Banana Gelatin  
1 cup boiling water  
1/4 cup cold water  
1 cup applesauce, chilled  
1/2 teaspoon ground cinnamon  
1 envelope Dream Whip® Whipped Topping Mix  

Dissolve gelatin in boiling water; add cold water. Measure 1 cup of the gelatin; add applesauce and cinnamon. Spoon into dessert glasses; chill 30 minutes. Chill remaining gelatin until slightly thickened. Prepare whipped topping mix as directed on package. Fold in thickened gelatin, blending well. Spoon over applesauce mixture in glasses. Garnish with apple slice. Makes 4 cups or 6 servings.
Peach-Melba
1 package (3 oz.) Jell-O® Peach Gelatin
1 cup boiling water
1/3 cup cold water
1 cup vanilla ice cream
1 package (10 oz.) Birds Eye® Quick Thaw Red Raspberries, thawed

Dissolve gelatin in boiling water. Add cold water. Measure 3/4 cup gelatin; blend in ice cream and chill until slightly thickened. Chill remaining gelatin until slightly thickened. Spoon raspberries into dessert glasses. Top with gelatin-ice cream mixture; then add clear gelatin. Makes 2 3/4 cups or 5 servings.

Lemon Delight
1 package (4-serving size) Jell-O® Lemon Pudding and Pie Filling
2 1/4 cups water
1 egg, slightly beaten
2 cups water
1 cup prepared Dream Whip® Whipped Topping

Combine pudding mix, sugar, 1/4 cup water, and the egg; add 2 cups water. Cook and stir over medium heat until mixture comes to a full bubbling boil. Cool thoroughly. Measure 1 1/4 cups of the pudding; set aside. Fold prepared whipped topping into remaining pudding; spoon into glasses. Top with reserved pudding. Makes 2 1/2 cups or 5 servings.

Elegant Layered Compote
1 can (8 oz.) pineapple chunks
1 package (3 oz.) Jell-O® Orange Gelatin
1 cup boiling water
1/3 cup brandy or cold water
1 package (4-serving size) Jell-O® Vanilla Instant Pudding and Pie Filling
1 1/2 cups cold milk
8 maraschino cherries, halved

Drain pineapple, reserving juice. Add water to juice to make 2 3/4 cup. Dissolve gelatin in boiling water. Add measured liquid and brandy. Prepare pudding mix with milk as directed on package for pudding. Add 1/3 cup of the gelatin and pour into dessert dishes; chill. Chill remaining gelatin until slightly thickened. Add fruits and spoon into glasses; chill. Garnish with pineapple and cherries, if desired. Makes 4 cups or 8 servings.
Dream Cake — Taller than a mix cake
1 package (2-layer size) yellow, white, or devil's food cake mix
1 envelope Dream Whip® Whipped Topping Mix*
4 eggs
1 cup cold tap water
*Use right from envelope.
Combine all ingredients in large bowl of electric mixer. Blend; then beat at medium speed for 4 minutes. Pour into two greased and floured 9-inch layer pans. Bake at 350° for 30 minutes or until cake tester inserted in center comes out clean. Cool in pans 10 minutes; remove from pans and finish cooling on racks. Fill and frost with Quick Fluffy Frosting; refrigerate.

Quick Fluffy Frosting
1 envelope Dream Whip® Whipped Topping Mix
1 package (6-serving size) Jell-O® Instant Pudding and Pie Filling, any flavor
2 cups cold milk
Combine all ingredients in a deep narrow-bottom mixer bowl. Beat slowly until blended; then gradually increase beating speed and whip until mixture will form soft peaks, about 6 minutes.

Frosted Cherry Mold
8 stemmed maraschino cherries
1 can (16 oz.) pear halves
2 packages (3 oz. each) or 1 package (6 oz.) Jell-O® Cherry Gelatin
2 cups boiling water
1 envelope Dream Whip® Whipped Topping Mix
1 cup unsifted confectioners sugar
1 cup Baker's® Angel Flake® Coconut
Dip cherries in undissolved gelatin. Set aside to dry. Drain pears, reserving syrup; dice pears. Add cold water to syrup to make 1 1/2 cups. Dissolve gelatin in boiling water. Add measured liquid and chill until thickened. Add pears; pour into 5-cup ring mold. Chill until firm, about 4 hours. Unmold. Prepare whipped topping mix as directed on package. Gradually beat in sugar, blending well. Frost mold and sprinkle with coconut. Garnish with reserved cherries. Makes 5 cups or 10 servings.
Dissolve gelatin and sugar in boiling water. Add cold water and peppermint extract; measure 1 cup and chill until slightly thickened. Pour remaining gelatin mixture into 8-inch square pan. Chill until firm, and cut into cubes. Prepare whipped topping mix as directed on package. Blend into thickened gelatin. Pour into 4-cup bowl. Chill until firm. Top with gelatin cubes. Garnish with additional whipped topping and chocolate curls, if desired. Makes about 5 cups or 8 to 10 servings.

Instant Pumpkin Pie
1 envelope Dream Whip® Whipped Topping Mix
1 package (6-serving size) Jell-O® Vanilla Instant Pudding and Pie Filling
1 can (16 oz.) pumpkin
1 cup milk
½ teaspoon ground nutmeg* 
½ teaspoon ground ginger* 
½ teaspoon ground cinnamon*
1 baked 9-inch pie shell, cooled
*or use 1 teaspoon pumpkin pie spice.

Prepare whipped topping mix as directed on package. Combine 1 cup of the prepared whipped topping with the pie filling mix, pumpkin, milk, and spices. Mix slowly with rotary beater just until blended, about 1 minute. Pour into pie shell. Chill until set, at least 2 hrs. Garnish with remaining prepared whipped topping.
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