THE EASY JELL-O WAY

ROMAN SPONGE
Made of CHERRY JELL-O

Recipe Inside No. 9
JELL-O RULES

This is one of a series of twelve folders, there being a different one in each package of JELL-O. You will have a full set when you have all the numbers from 1 to 12.

Read the directions on the JELL-O package.

To make a plain JELL-O dessert dissolve one package of JELL-O, any flavor, in a pint of boiling water (never cook JELL-O). Pour into a bowl or mould and put in a cold place to harden. Turn out on a plate and serve plain or with whipped cream.

Mix whipped cream or white of egg with JELL-O by beating it in when JELL-O begins to harden.

To make a firm jelly, don’t use more than a pint of liquid; for a soft one, use just enough more boiling water to give the result desired.

Do not dissolve JELL-O in the mould, but in a pan or bowl. Pour into mould when cool. When a bowl is used as a mould the JELL-O can, of course, be dissolved in it and left in it till ready to be turned out and served.

When only part of JELL-O is poured at first the remainder must always be cold when poured upon the JELL-O that is already set.
If JELL-O should harden before you are ready to pour it or to add fruit, it may be softened again by setting the pan in hot water.

When necessary JELL-O may be hardened very quickly by setting it in a pan of cracked ice.

Cook fresh pineapple a few minutes with a little sugar before using it with JELL-O, or use canned pineapple without cooking it.

To whip JELL-O successfully, whip in a dish rather deep and not large. When the JELL-O has become cold and is still liquid, place the dish in a pan of ice water or very cold water and whip with a Dover egg beater until the JELL-O is of the consistency of whipped cream.

To keep the different colors from running together in making fancy JELL-O desserts, see that the first layer is set when the next is added, and that the JELL-O poured on is cold but not set.

When you want to put fruit in JELL-O dissolve a package of JELL-O, any flavor, in a pint of boiling water, pour a little into the mould and set in a cold place to harden. Arrange fruit on the hardened JELL-O as desired, add a little cool JELL-O to hold the fruit in place, and let harden as before. Then
pour in the rest of the JELL-O, or make more layers if you wish. Almost any kind of fruit, fresh or canned, can be used—or nutmeats, or confectionery. See directions on back of JELL-O package for removing JELL-O from mould.

JELL-O is made in seven pure fruit flavors: Strawberry, Raspberry, Lemon, Orange, Cherry, Peach, Chocolate. Sold by grocers, 10 cents each. THE GENESEE PURE FOOD CO., LE ROY, N. Y.

JELL-O RECIPES

PRUNE SOUFFLE

Make one pint of stewed prune pulp. Dissolve one package of Chocolate JELL-O in one pint of boiling water. When it begins to thicken add the prune pulp and one teaspoonful of cinnamon, and beat into it one cup of whipped cream. Pile into custard cups and serve with whipped cream.

DELICIOUS WHIPPED JELL-O

For an occasional change in style and flavor of your dessert, just as JELL-O begins to set, whip it to a stiff foam. Any flavor may be used. Whipped JELL-O and wafers are delightful, and whipped JELL-O and whipped cream make very fine desserts.
ROMAN SPONGE

Dissolve one package of Cherry JELL-O in one pint of boiling water. When cold whip to consistency of whipped cream, then add one cup whipped cream, one-half dozen macaroons crushed, and a handful of chopped nuts. Set in a cool place to harden. Garnish with cherries and serve with whipped cream.

ORANGE JELL-O

Dissolve a package of Orange JELL-O in a pint of boiling water. Pour into a bowl or mould and put in a cold place to harden. Turn out and serve plain or with whipped cream.

PIMENTO JELL-O SALAD

Dissolve one package of Lemon JELL-O in one pint of boiling water. Mix lightly one small cup of finely shredded cabbage, one cup chopped celery, the pulp of two oranges cut fine, and about one-third of a small can of pimentos. Season with salt. Just as JELL-O begins to set add the mixture. Mould in teacups or individual JELL-O moulds. Set in a cold place to harden, and serve on a crisp lettuce leaf with mayonnaise dressing.
JELL-O
AMERICA'S MOST FAMOUS DESSERT

ORANGE JELL-O
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