JELL-O
AMERICA'S MOST FAMOUS DESSERT

No. 11 MACAROON VELVET JELL-O Recipe Inside
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 GENESSEE PURE FOOD CO., LE ROY, N. Y.

JELL-O RECIPES

MACAROON VELVET JELL-O

Dissolve one package of any flavored JELL-O in one pint of boiling water. When it begins to thicken beat until thickness of whipped cream, then add one cup whipped cream and six crushed macaroons. Whip all together thoroughly, letting harden, and serve with whipped cream.

JELL-O RELISH

Dissolve one package Lemon JELL-O in a pint of boiling water. When it begins to thicken add one-half can pimentos, two tablespoonfuls vinegar, one-half cup chopped celery, one-quarter cup chopped pickle, one-half cup chopped nuts.
JELL-O FRUIT COCKTAIL
Dissolve one package of Orange JELL-O in a pint of boiling water. Stand in a cold place. Cut baskets out of oranges. Save the pulp and juice, and add one-half cup pineapple cubes, one-half cup white grapes cut in halves and seeded, one-half cup of Maraschino cherries, and one-half cup sugar. When JELL-O begins to thicken add the fruit and set in a cold place to harden. Serve in orange baskets or in sherbet glasses. Any fresh fruit can be used.

PARADISE PUDDING
Take one-quarter pound blanched almonds, one dozen marshmallows, one dozen Maraschino cherries, one-half dozen macaroons. Cut these fine and stand aside in a cool place. To one package of Strawberry, Raspberry or Lemon JELL-O add one pint boiling water, and when cold set the dish in cold (or ice) water and whip until light and consistency of whipped cream. Then fold in one cup of whipped cream, the cut fruit, and one-quarter cup of sugar. Turn into a square pan and set in a cold place to harden. Serve in slices. Will serve twelve or more.
THE EASY JELL-O WAY

JELL-O FRUIT COCKTAIL  Recipe Inside