THE EASY JELL-O WAY

No. 12
PIÑEAPPLE MOUSSE
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 GENESEE PURE FOOD Co., LE ROY, N. Y.

JELL-O RECIPES

LEMON OVAL
Dissolve one package of Lemon JELL-O in one
pint of boiling water. Pour half of the JELL-O into
an oval dish or mould. When it begins to set, lay
in it peaches, bananas, and seeded grapes. When
set, add rest of the JELL-O and a little more fruit,
and put in a cold place to harden.

CHOCOLATE WALNUT JELL-O
Dissolve one package Chocolate JELL-O in one
pint of boiling water. When it begins to set
add one-half cup of English walnut meats and a
half dozen figs cut up fine. Set in a cold place to
harden. Serve with whipped cream.
PINEAPPLE MOUSSE

Dissolve one package of Lemon JELL-O in one pint of boiling pineapple juice sweetened with one cup of granulated sugar. When it is about the thickness of syrup, add one and one-half cups of whipped cream and the white of one egg beaten dry. Beat all together until it is like a mossy froth. Put in a covered mould and pack in ice.

DATE DESSERT

Dissolve a package Raspberry or Strawberry JELL-O in a pint of boiling water and allow to cool. Stone a dozen dates, stuff with pecan nuts, roll in powdered sugar. Line a fancy shallow dish with macaroons. When the JELL-O is half hardened, pour over macaroons, then stick the dates half way in the JELL-O and set aside to harden.

GRAPE JUICE FRAPPE

Dissolve one package of Lemon JELL-O in one half pint of boiling water and add one-half pint Welch’s Grape Juice. Just as it begins to thicken, whip with egg beater until light and spongy; add one cup whipped cream and stir. Serve very cold in sherbet glasses, garnished with a spoonful of whipped cream.
JELL-O
AMERICA'S MOST FAMOUS DESSERT

GRAPE JUICE FRAPPE Recipe Inside