JELL-O
AMERICA'S MOST FAMOUS DESSERT

No. 2
ALMOND CHERRY
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.

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 Jell-O can, of course, be dissolved in it and left in it till ready to be turned out and served.

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.

When only part of Jell-O is poured into the mould at first the rest must always be cold when poured on 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 or bowl containing it in hot water.

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

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.

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

To mix whipped cream or white of egg with Jell-O, beat it in when Jell-O begins to harden.
Cook fresh pineapple a few minutes with a little sugar before using it with Jell-O, or use canned pineapple without cooking it.

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

ALMOND CHERRY

Dissolve a package of Cherry Jell-O in a pint of boiling water. Pour half into mould or bowl. Just as it begins to harden, drop in a row of blanched almonds or walnut meats. When hard, pour in rest of Jell-O, add another row of almonds, and set in a cold place to harden.

RUSSIAN SPONGE

Dissolve a package of Lemon Jell-O in a pint of boiling water. When lukewarm whip to a cream; whip whites of two eggs, mix with Jell-O; add two tablespoonfuls of sherry wine and a handful of chopped nuts. When hardened serve with whipped cream or soft custard.
CHOCOLATE BLANC MANGE WITH NUTS

Make a paste of a box of Chocolate Jell-O and a little milk taken from a pint, adding the milk slowly. Heat the rest of the pint of milk to boiling and stir into the Jell-O. Set aside to cool, and when it stiffens put in a half cup of almonds, shelled, blanched, and chopped fine. Pour into cups and when firm turn out on a flat dish, decorating the small shapes with blanched almonds cut in strips. Eat with cream.—Christine Terhune Herrick.

MINT JELL-O

Dissolve a package of Lemon Jell-O in a pint of boiling water. When it begins to thicken, stir carefully into it a heaping tablespoonful of fresh mint leaves picked into tiny bits. Served with lamb, this is an especially delicious dish. It is very pretty on the table.

MAPLE MOUSSE

Dissolve a package of Peach Jell-O in a cupful of boiling water, and add a cupful of maple syrup. When it begins to thicken beat with an egg-beater to thickness of whipped cream, then add 1½ cups of whipped cream and beaten white of one egg. Beat the mixture until very light and turn into the mould and pack in ice.
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