JELL-O
AMERICA'S MOST FAMOUS DESSERT
PINEAPPLE BAVARIAN CREAM

Recipe Inside
JELL-O RULES

This is one of a series of twelve folders, there being one of the twelve in each package of Jell-O. There are sixty recipes in the entire set.

Read the directions on Jell-O packages.

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.

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.
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 quickly by setting it in a pan of cracked ice.

To whip Jell-O successfully, use a Dover egg-beater 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 six pure fruit flavors: Strawberry, Raspberry, Lemon, Orange, Cherry, Chocolate. Sold by grocers and general storekeepers everywhere.

The Genesee Pure Food Company, Le Roy, N. Y.
JELL-O RECIPES

PINEAPPLE BAVARIAN CREAM

Dissolve a package of Lemon Jell-O in a half-pint of boiling water and add a half-pint of juice from a can of pineapple. When cold and still liquid whip to consistency of whipped cream. Add a cup of the shredded pineapple. Pour into mould and set in a cold place to harden. Turn from the mould and garnish with sliced pineapple and cherries or grapes.

Instead of pineapple, stewed prunes, chopped, may be used, or canned peaches, or berries. Remember to use not more than one pint of liquid, including the boiling water and the fruit juice.

It is not necessary to use either sugar or whipped cream in any of the Jell-O Bavarian Creams.

CUCUMBER SALAD

Grate enough cucumber to fill one cup. Add one tablespoonful of vinegar and pinch of salt. Dissolve a package of Lemon Jell-O in one-half pint boiling water. When cool add cucumber mixture, press through a sieve, add a few drops of green coloring and turn into a pan. When firm cut in squares. Serve on sliced cucumbers or lettuce. Fine with fish.
ALMOND CHERRY

Dissolve a package of Cherry Jell-O in a pint of boiling water. Pour half into a bowl or mould. 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 away to harden.

PEACH DELIGHT

Dissolve a package of Orange Jell-O in a pint of boiling water. Pour half in mould. Lay canned peaches in the bottom of mould. When hard pour in rest of Jell-O and add another layer of peaches. Turn out when hard and serve with whipped cream, sweetened.

CHOCOLATE JELL-O

Dissolve a package of Chocolate Jell-O in one-half pint of boiling water, then add one-half pint of cold milk. Pour into a bowl or mould, or divide into individual desserts by using small moulds or teacups instead of one large mould, and set away to harden. The individual desserts may be garnished with whipped cream and nutmeats.

A book of Jell-O recipes will be sent free to any address upon request.
THE EASY JELL-O WAY

CUCUMBER SALAD

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