ICE CREAM whenever you want it!
Ice Cream Whenever You Want It!

Magic That Transforms Milk into Elaborate Desserts

JELL-O Ice Cream Powder is a wonderful preparation that you can buy at your grocer's. It gives you a simple, almost magic way of making delicious, elaborate desserts at home. It is so inexpensive and easy to use that you can have ice cream whenever you want it.

Simply stir the powder into milk—freeze the mixture—and you will have delicious, home-made ice cream!

You do not need added eggs or any other ingredient. Everything except the milk is contained in the powder—sugar, flavoring and all! You needn't do any cooking, either. Just mix the powder with the unheated milk.

When you use Jell-O Ice Cream Powder, you can be sure of making ice cream that everyone likes—the kind of ice cream that can be made only by the very best caterers or at home.

Almost Two Quarts of Ice Cream From One Quart of Milk

One package of Jell-O Ice Cream Powder and a quart of milk, or a quart of milk and cream mixed make nearly two quarts of ice cream. At a cost of only a few cents a quart!
A Dazzling Variety of Desserts

Besides the many different kinds of ice cream, there are ices, sherbets, puddings—a dazzling variety of desserts—that you can make with Jell-O Ice Cream Powder. Just follow the recipes. You will be surprised to find elaborate desserts so easy to make—thanks to this powder!

Choose Your Favorite Flavors

When you order Jell-O Ice Cream Powder from your grocer, be sure to tell him plainly what flavors you want. The flavors are—Vanilla, Lemon, Strawberry, Chocolate, and Unflavored (to which you can add special flavors like caramel or fresh fruits in season).

RECIPES

PLAIN ICE CREAM

1 package Jell-O Ice Cream Powder, any flavor
3 cups milk
1 cup cream

Place Jell-O Ice Cream Powder in bowl. Add 1 cup milk and stir to smooth paste. Add remaining milk and cream. Freeze. Makes 1 1/2 quarts.

BANANA ICE CREAM

1 package unflavored Jell-O Ice Cream Powder
1 cup cream
3 cups milk

Dissolve Jell-O Ice Cream Powder in cream and milk. Add lemon juice to banana pulp. Combine with first mixture. Freeze. Makes 1 1/2 quarts.
PEACH ICE CREAM

1pkg. Vanilla Jell-O Ice Cream Powder
2 cups sugar
1 cup cream
3 cups milk
1 can peaches, or 8 fresh peaches, crushed with 1/2 cup sugar

Dissolve Jell-O Ice Cream Powder and sugar in cream and milk. Freeze until thick but not hard. Stir peach pulp into frozen cream. Turn crank rapidly 5 minutes, then remove dasher and allow to ripen for 2 hours. Makes 1 1/2 quarts.

RASPBERRY SHERBET

1 cup sugar
1 pint fresh raspberries, or
1/2 cup sugar
1 pint canned raspberries

Juice of 2 lemons
Water to make 5 cups liquid
1 package Strawberry or Unflavored Jell-O Ice Cream Powder


LEMON SHERBET

Rind of 2 lemons, grated
2 cups sugar
5 cups water
1 package Lemon or Unflavored Jell-O Ice Cream Powder


ORANGE SHERBET

Rind of 2 oranges, grated
2 cups sugar
5 cups water
1 package Lemon or Unflavored Jell-O Ice Cream Powder
1 cup orange juice
1/2 cup lemon juice


CHOCOLATE MARSHMALLOWS

1 package Chocolate Jell-O Ice Cream Powder
3/4 teaspoon cinnamon
1 cup cream
3 cups milk


STRAWBERRY FRUIT CREAM

1 package Strawberry Jell-O Ice Cream Powder
2 cups milk
1/2 cup sugar
1 pint fresh strawberries, crushed
1 cup heavy cream, whipped

Dissolve Jell-O Ice Cream Powder in milk. Add sugar to berries. Combine with first mixture. Freeze until thick but not hard. Stir cream into frozen mixture and complete freezing. Makes 1 1/2 quarts.

Any fresh or canned fruit may be used instead of strawberries.

STRAWBERRY MOUND

1 package Strawberry Jell-O Ice Cream Powder
1 cup cream
3 cups milk
Fresh strawberries for garnish

Dissolve Jell-O Ice Cream Powder in cream and milk. Freeze. When frozen, pack in melon mold with water-tight cover. Immerse in 3 parts cracked ice and 1 part salt for 1 hour. Unmold and garnish with strawberries. Makes 1 1/2 quarts.

PUDDINGS

In addition to a wide variety of ice creams and sherbets, Jell-O Ice Cream Powder also makes delicious cream pudding. The basic recipe for Jell-O Ice Cream Powder Puddings is shown on the back cover of this booklet.
EVERY year American women buy millions and millions of packages of Jell-O. No other dessert approaches it in popularity. Jell-O is so deliciously fruit flavored—so clear and sparkling—so healthful, economical and easy to prepare! Try the tempting recipes offered here.

**Jell-O for Desserts and Salads**

**IMPERIAL SALAD**

1 package Lemon Jell-O  3 slices pineapple, cubed
1 cup boiling water  ½ can Spanish pimientos, shredded
1 cup pineapple juice  1 medium cucumber, cut fine, salted, drained
1 tablespoon vinegar

Dissolve Jell-O in boiling water. Add pineapple juice and vinegar. Chill. When slightly thickened, add pineapple, pimiento, and cucumber. Turn into molds. Chill until firm. Serve with cream salad dressing or mayonnaise to which whipped cream has been added. Serves 6.

**ORANGE JELL-O**

1 package Orange Jell-O  2 to 3 oranges, pulp free from membrane, drained
1 cup boiling water
1 cup orange juice and water

Dissolve Jell-O in boiling water. To orange juice add enough water to make 1 cup. Add to Jell-O. Pour a small amount into mold. Chill. When firm, add layer of orange, then layer of Jell-O. Chill until firm. Add another layer of orange and Jell-O. Serve plain or with whipped cream. Serves 6.

**GRAPEFRUIT CUBES**

1 package Lemon Jell-O  2 grapefruit, sections free from membrane
1 cup boiling water  2 tablespoons sugar
1 cup grapefruit juice and water

Dissolve Jell-O in boiling water. Sprinkle grapefruit with sugar and drain thoroughly. Add enough water to grapefruit juice to make 1 cup. Add to cool Jell-O. Turn into shallow pan, cool until firm, and cut in cubes. Serve cubes and pulp mixed in grapefruit shells or in glasses. Serves 8.

**MAGIC ICE**

1 package Lemon Jell-O  1 cup green Malaga grapes seeded, halved
1 pint boiling water

Dissolve Jell-O in boiling water. When cool add grapes. Chill until firm. Remove by spoonfuls into sherbet glasses. The irregular mass looks like ice and is delicious. Serves 6.
COTTAGE CHEESE SALAD

1 package Lemon Jell-O
1 pint boiling water and pineapple juice
1 pint can shredded pineapple
1 cup cottage cheese
Salt
Dash of Cayenne
Strips of red or green pepper

Drain juice from pineapple. Add water to make one pint. Bring to boiling point and dissolve Jell-O in it. Chill, and when slightly thickened, fold in pineapple and cottage cheese seasoned with salt and Cayenne. Decorate mold with strips of red or green pepper. Fill mold. Chill until firm. Serve on lettuce with salad dressing. Serves 8.

CHERRY SPONGE

1 package Cherry Jell-O
1 pint boiling water
12 marshmallows, cut very fine
Few grains of salt
6 drops almond extract

Dissolve Jell-O in boiling water. Add marshmallows and stir until dissolved. Add salt and flavoring. When cold and slightly thickened, whip with rotary egg-beater until consistency of whipped cream. Pour into individual or large molds. Chill until firm. Serve with or without plain cream. Serves 6.

STRAWBERRY WHIP

1 package Strawberry Jell-O
1 pint boiling water
1 cup strawberry juice
1 cup strawberries, crushed, drained
½ cup sugar

Dissolve Jell-O in boiling water. When cool, add strawberry juice. When cold and slightly thickened, beat with rotary egg-beater to consistency of whipped cream. Fold in strawberries and sugar. Turn into mold. Chill until firm. Serves 8.

TROPICAL DESSERT

1 package Lemon Jell-O
1 pint boiling water
6 figs, cut fine
12 dates, cut fine
1 banana, sliced thin


SALAD SUPRÊME

1 package Lemon Jell-O
1 pint boiling water (less 2 tablespoons)
2 tablespoons vinegar
½ teaspoon salt
Shake of Cayenne
2 cups cabbage, cut fine
1 cup tart apple, cut fine
8 stuffed olives, cut fine

DELICIOUS CREAM PUDDING

1 package Jell-O Ice Cream Powder, any flavor
5 tablespoons flour

\( \frac{1}{2} \) teaspoon salt
\( \frac{1}{2} \) cup milk, cold
3\( \frac{1}{2} \) cups milk, scalded

Mix Jell-O Ice Cream Powder, flour, and salt. Add \( \frac{1}{2} \) cup milk and mix to smooth paste. Slowly stir into scalded milk. Cook in double boiler 12 to 15 minutes, stirring constantly.

\( \frac{1}{2} \) cup raisins, chopped figs, or dates, nuts, or fresh fruit may be stirred into pudding when it is removed from fire. Serves 8.

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