Jell-O Pudding and Pie Filling
- lemon
- coconut cream
- vanilla
- chocolate
- butterscotch

Jell-O Tapioca Pudding
- vanilla
- orange
- coconut
- chocolate

Jell-O pudding and pie filling: 3 delicious flavors
- lemon
- coconut cream
- vanilla
- chocolate
- butterscotch
What makes dessert important? Is it the gay way it looks ... the sweet, delicious way it tastes ... the feeling of contentment it gives?

Of course, it's all of these and more! For dessert time is a favorite hour. It comes with the happy relaxed feeling that ends a meal. It furnishes new energy and zest. Oftentimes dessert brings valuable nutrients in dishes made with milk or eggs or fruit. . . . Yet, we eat dessert mostly for the joy of it, for the well-cared-for feeling it gives. Actually, it helps to sustain morale!

So there should be dessert. Ninety-four out of one hundred American homes expect it. And today it should be quick and easy to prepare.

New Starting Point

Modern packaged desserts have this kind of easy convenience. They save hours of kitchen time and we welcome their foolproof preparation. We find them delicious just as they are!

Then, in using these desserts-from-a-package, we discover something else! We find they are a natural starting point for our flights of genius. We can “take them from there” and create all kinds of tempting new dishes. We add individual touches, experiment with flavors to make meals look and taste exciting. . . . We go gourmet!

A Bright World Waiting

In this book there's a world of desserts based on the use of packaged foods that everybody knows and likes.

These pages tell how to make the most of Jell-O Gelatin Desserts, Jell-O Puddings and Pie Fillings, and Jell-O Tapioca Puddings. You'll discover that these handy desserts can make meal-getting easier, more interesting . . . that they open new ways to brighten meals and to find delight in living.
In this chapter Jell-O shows the easy way to make all kinds of gelatin dishes—simple molds, fruit salads and desserts, whips, and rich creams. You can learn how to layer these mixtures and how to make attractive designs in the molds.

These are wonderful dishes for home meals and for parties because they are colorful and delicious as well as simple to do. And they make menu planning more fun.

For, with Jell-O, you’ll find there’s always a tempting dish to suit your meal plans. There are light desserts to end hearty meals, colorful dishes to brighten plain meals, special desserts for company-best.

To fit the making of these dishes into short lesson periods, try preparing and molding the Jell-O dish on one day. (Suggestions for quick chilling and fast-setting may help you. Given on page 6.) Then the next day, unmold and garnish the desserts and plan good menus to complete the meals.

These Jell-O desserts can also be used in any number of ways to add interest and purpose to homemaking projects. Here are a few suggestions.

A party for the kindergarten. Trays of clear Jell-O Molds (opposite), in all flavors and colors, will be an exciting treat for the kindergarten luncheon. Insert animal crackers in each mold and pour Creamy Vanilla Sauce (page 31) around it. Jell-O Dolls (on page 7) or Clown Faces (page 13) are other good choices for little folks.

Parent’s night. An attractive display of “theme” desserts can be arranged, such as “Pretty Desserts for Low-Cost Meals,” using dishes from this section. Or show “Dishes Low in Calories,” with recipes like Pineapple Snow (page 12), Crested Jell-O Whips (page 14), Jell-O Fruit Cup (page 12), etc.

Or try serving Jell-O Milk Shakes (page 32) in the different pastel colors, pouring from glass pitchers.
Layered mold demonstration. A group can practice, then show the layering of gelatin molds, like Spring Party Mold (page 15) or the Layered Cherry Loaf (page 14). With these a Self-Layering Mold (page 14) or Jell-O Double-Decker (page 13) could be demonstrated for a comparison of different methods.

beautiful Jell-O molds

Jell-O is the easiest and gayest of desserts. Yet it takes skill to make a perfect mold, one that is firm, but tender and glowing with color. Here are all the secrets and some change-abouts to try.

The Basic Clear Jell-O Recipe

1 package Jell-O — Strawberry, Raspberry, Cherry, Orange, Lemon, or Lime
1 cup hot water — or heated fruit juice
1 cup cold water — or cold fruit syrup or juice

* Dissolve Jell-O completely in hot liquid.
* Add cold liquid.
* Pour into molds or serving dishes.
* Chill in refrigerator or other cold place until firm.
* Unmold and serve, plain, with cream, or with a fruit garnish. Makes 4 servings.

* These are the key steps for making Jell-O.

Tips on Dissolving Jell-O

To dissolve Jell-O, empty the package of Jell-O into a bowl and pour in 1 cup of hot liquid. This liquid is usually hot water. It need not be boiling for Jell-O will dissolve quickly in water at about

You'll find many party ways to use Jell-O. Here it's topped with real-name cookies.
180°F. Allow at least 1 cup hot liquid for dissolving a package of Jell-O.

Stir well to make sure that all the crystal-like particles on sides and bottom of bowl are stirred into the hot liquid. Stir until the colorful Jell-O is clear when dipped up in a spoon.

Now, cool with 1 cup cold liquid. Usually this liquid is water or fruit juice (or a mixture). The cold liquid cools the mixture quickly so it is ready for chilling.

For extra-quick setting, a cup of ice cubes or crushed ice filled with water may be used for the cold liquid. When this is added to the hot Jell-O mixture, be sure to stir until all ice is melted. (Do not freeze Jell-O.)

Or try this fast-set method: Dissolve Jell-O in 1 cup boiling water. Then add 8 good-sized ice cubes and stir for 3 minutes, or until the Jell-O becomes syrupy and cubes no longer melt. Remove the ice cubes and set the bowl of Jell-O in refrigerator to chill. Jell-O will set in about ½ hour.

How to Mold and Unmold

Pour the dissolved Jell-O into molds. (Jell-O may be molded, or chilled in the bowl or in serving glasses.) For molds, use a 1-pint mold, or four ½-cup molds, or six ⅓-cup molds. Or pour Jell-O into a shallow pan, about 8x8 inches, for cubing later.

In choosing molds, remember that metal chills quickly, so Jell-O becomes firm in less time when it is placed in metal molds or pans.

Chill until firm by placing the filled molds in a refrigerator or some other cold place.

It may be convenient to chill molds for several hours or overnight. But Jell-O sets quickly. In a good refrigerator (40°F. to 45°F.) an individual mold becomes firm in 2 to 3 hours. If you wish to hasten the chilling, set the molds in pans of ice and water and place this in refrigerator. Chilled this way, Jell-O sets in about 1 hour.

To unmold the firm Jell-O, dip a small pointed knife in warm water and use to loosen the Jell-O around the edge of the mold.

Quickly dip the mold just to the rim in warm water; remove and shake mold slightly to loosen Jell-O. Cover with a serving plate and invert both plate and mold. Then lift off the mold carefully. Repeat if necessary.

delicious variations to try

It is fun to work out new dishes with six-flavor Jell-O. Here are combinations that substitute different liquids or add new flavors and serving ideas in the clear Jell-O recipe. You'll think of many more.

Grape Orange Molds. Here two juices create a flavor blend. . . . Dissolve 1 package Orange Jell-O in 1 cup hot water. Then add ½ cup each cold grape juice and strained orange juice. Mold. Or try canned pineapple juice or prune juice with the orange juice.

Cardinal Pear Mold. Both spice and fruits give flavor overtones. . . . Mix 1 package of Cherry Jell-O with ⅛ teaspoon each salt and ginger. Dissolve in 1 cup hot water, then add ½ cup each cold water and canned pear syrup with ½ teaspoon grated orange rind. Mold.
It is easy, simple, delicious Jell-O and America's favorite—to make and to eat!

Apricot Treat. Here rich fruit nectar is the liquid. . . . Dissolve 1 package Lemon or Orange Jell-O in 1 cup hot apricot nectar. Add 1 cup cold nectar and lemon juice or rind to taste. Mold.

Thrifty Jell-O Cream. Jell-O makes a pretty milk dessert, too, this way. . . . Dissolve 1 package Jell-O (any flavor) in ½ cup very hot water. Cool to lukewarm, then gradually add to 2½ cups milk, stirring to blend. Mold.

Jell-O Dolls. A dress-up idea, simple to do. . . . Unmold Jell-O molds on plates for “skirts.” Score a peeled banana with fork, cut in 1-inch slices; then halve each slice and dip in pineapple juice. Place a half-slice of banana on each skirt and insert a cherry on a toothpick for head. Garnish with whipped cream.

Garnishing Jell-O Molds
All desserts look more glamorous when served with a tempting garnish. This should be good to eat. The garnishes pictured in this book will give you ideas.

Individual Molds. Have the garnish small. . . . Use just one or two clusters nestled beside the dessert or a fluff on top of the mold. Place a perfect berry with stem on the plate. Add a small mint sprig, a little cluster of berries on a leaf, a group of small fruits, or a larger wedge or piece of fruit topped with a slice of cherry or with coconut. (Wedges of crisp red-skinned apple or slices of peach or banana can be kept from darkening by sprinkling or dipping in pineapple, lemon, or orange juice.)

Large Jell-O Molds. Arrange garnish in groups. . . . For a loaf, arrange a cluster of small fruits on each side or at ends of mold. For a ring mold, fill center with fruit, with Jell-O Whipped Cream (page 30), or with Jell-O Cubes or Flakes (pages 12, 13). Then group three or four clusters of garnish around mold.

Sauces for Jell-O. Make molds flavorful and tempting. . . . Creamy Vanilla Sauce or Jell-O Whipped Cream is delicious with any Jell-O mold (see pages 30, 31). And plain cream is a favorite. Whipped cream, slightly sweetened, is especially popular with Jell-O. Try a fluff of this on top or beside the mold and sprinkle with chopped nuts, shredded coconut, bits of cherry, or rind.

Rules for Big Molds
To make large molds, Jell-O recipes may be doubled. Or the size of a particular mold may be measured, then enough Jell-O mixture prepared to fill it. To measure a mold, use a standard measuring cup and count the number of cups of water required to fill it. A quart mold holds 4 cups.

1. Prepare a large Jell-O mold the day before serving so that it may chill overnight and be thoroughly set.

2. For clear tall molds or large loaf molds (over 1 quart), use 1 3/4 cups liquid per package Jell-O instead of the usual 2-cup proportion. This firmer consistency makes the heavy mold less fragile, and keeps it from settling or cracking at the base after it’s unmolded.

3. Before unmolding large molds, moisten both the plate and the molded Jell-O with wet fingers. The moist surfaces make it easy to slide the Jell-O into the center of plate after unmolding.
Fruits — and even vegetables — are transformed into shimmering delights just by molding them in Jell-O. Here’s how to go about making these lovely dishes. They are almost as easy as clear Jell-O and delicious in any combination you can think of.

**The Pattern for Fruit Molds**

1 package Jell-O — any flavor
1 cup hot water
1 cup cold water — or water and fruit juice
½ to 2 cups drained cut sweetened fruit, fresh, frozen (and thawed), or canned — Use peaches, oranges, melon, bananas, grapes, or fruit mixtures, or fruit and vegetable mixtures. (Do not use fresh or frozen pineapple, use only cooked or canned.)

Dissolve Jell-O completely in hot liquid. Add cold liquid.

* Chill until mixture is slightly thickened. Then fold in drained fruits.

Turn at once into molds or serving dishes. Chill until firm. Unmold and serve plain, with cream, or fruit garnish. Or serve on crisp greens with salad dressing. (See Fruit Salad Dressing, page 32.) Makes 4 to 6 servings.

* This is an added step used for fruited Jell-O.

**Way to Add the Fruit**

First, the dissolved Jell-O should be chilled until slightly thickened— not set. This means the Jell-O is thick enough to fall from a spoon in a jellied sheet.

Add the prepared ingredients to this thickened Jell-O and fold them in carefully until well distributed. (Too much folding may break the tender pieces!) Mold at once and continue chilling until the Jell-O is firm. In this way, the mixture has no chance to soften or to allow ingredients to settle or rise.

Remember, the ingredients are going to show! Cut them in shapely pieces, such as thin slices of peach, small orange sections, cut wedges of canned pineapple, halved seeded grapes, cubes or half-sections of grapefruit, cubes of apples with the red skins left on. Or cut thin slices of carrot, crisp bits of celery, tiny squares of green pepper. Usually allow 1 to 2 cups of prepared fruits or vegetables for 2 cups of Jell-O.

You can point up the flavor of bland fruits by adding a tablespoon of lemon juice, a sprinkling of sugar, a dash of salt or spice. With vegetables, a few teaspoons of vinegar, a little salt, some scraped onion, a bit of celery seed — these will give a salad-like flavor. Mix these seasonings with the fruits or vegetables and let stand while preparing the Jell-O. Or add the seasonings directly to the warm dissolved Jell-O.

Use only cooked or canned pineapple
in Jell-O dishes. Raw pineapple contains an enzyme, bromelin, which acts on gelatin to prevent proper congealing.

A Few Serving Secrets
In serving fruited Jell-O molds and salads, always place on chilled or cold plates. Choose garnishes like those for the clear Jell-O molds (page 7). Be sure they flatter the color of the mold.

Cold and Crisp. These are "musts" for salads. . . . A salad mold should be garnished with fresh-looking and crisp greens, such as lettuce, endive, water cress, or romaine. Mayonnaise, cooked dressing, or French dressing (sprinkled on the greens) is delicious for most salads. For the party dessert salad, a creamy dressing like Fruit Salad Dressing (page 32) is best.

Jell-O blends with fruits and vegetables as these flavor-matches show. Notice how the color and flavor of Jell-O count in each dish.

Fruit Salad Mold
Use some soft fruits, some crisp fruits, as your rule. . . . Dissolve 1 package Lemon, Lime, or Orange Jell-O in 1 cup hot water. Add 1 cup canned pineapple syrup and cold water. Chill until slightly thickened. Then fold in:
  2 slices canned pineapple, diced
  1 tart apple, diced
  1 banana, sliced
Mold. Serve on crisp greens with cream dressing for salad. Or serve plain or with cream as dessert.

Jolly Jump-Ups
Pretty as Christmas balls. . . . Dissolve 1 package Lime or Raspberry Jell-O in 1 cup hot water. Add 1 cup cold water. Pour into 8x8x2-inch pan. Slice in 2 bananas and chill until firm. Prepare another package of Jell-O, cool, and pour over firm layer. Chill. When firm, cut in doughnut shapes, using paper pattern and knife. Fill centers with whipped cream and top with cutouts.

Jellied Waldorf Salad
Here seasonings give salad-character. . . . Dissolve 1 package Lemon Jell-O and ¼ teaspoon salt in 1 cup hot water. Add 1 cup cold water and 2 teaspoons vinegar. Chill until slightly thickened. Then fold in:
  1 cup diced red apples
  ¾ cup diced celery, salted slightly
  ¼ cup broken nut meats
Mold. Serve on greens with dressing.

Peach Glacé
Ginger ale adds its lively flavor. . . . Dissolve 1 package Raspberry or Strawberry Jell-O in 1 cup hot water. Add 1 cup cold ginger ale. Chill until slightly thickened. Then fold in:
  1 cup diced sweetened peaches
Mold. Serve as dessert or salad.

Jolly Jump-Ups are the newest Jell-O cutouts. They're made with added fruit.
Jell-O can be whipped up, light and foamy, to make a delicate sponge-type dessert. You can fold in fruit or cream, or whip the Jell-O with an egg white for a “snow.” Here’s the way!

**Pattern for Whips and Creams**

1 package Jell-O — any flavor
1 cup hot water — or heated fruit juice
1 cup cold liquid — preferably syrup from canned fruit, or fruit juice like canned pineapple juice, grape juice, orange juice, etc.


* Set bowl of Jell-O in larger bowl partly filled with ice and water. (Be sure it rests firmly in larger bowl.) Whip Jell-O with egg beater until fluffy and thick like whipped cream.

Turn into molds or dishes. Chill until firm. Makes 8 servings.

* This is an added step used when whipping Jell-O.

**Points on Whipping**

Start with a bowl of good shape and size, for the Jell-O mixture will double in whipping. In this, dissolve Jell-O with hot liquid as usual. For the cold liquid, use cold fruit juice if convenient, to give more concentrated flavor. Then chill the Jell-O mixture until thickened but still syrupy — like honey.

Set the bowl of syrupy Jell-O in a larger bowl partly filled with ice and water. Ice cubes may be used. The Jell-O bowl should rest firmly on the bottom of the larger bowl to prevent slipping. Now whip with a rotary egg beater until the mixture is thick and fluffy like whipped cream and piles up when the beater is raised. For best flavor and texture, stop whipping mixture when it has doubled in volume. Turn the whip into molds or serving dishes at once and chill. A pint of Jell-O whips up to make 8 to 10 servings.

**For Snows and Creams**

Jell-O snows are made by whipping egg whites with the Jell-O mixture. Add 1 or 2 unbeaten egg whites to the slightly thickened Jell-O base, then place in ice water and whip until the mixture is fluffy, fine-grained, and light.

Jell-O creams are made by folding whipped cream into a whipped — or unwhipped — Jell-O mixture, then pouring into a mold or piling in serving glasses to chill. For smoothest texture, whip the cream only until thick and shiny, not stiff. Fold it into the whipped (or thickened) Jell-O and mold at once. Chilled evaporated milk may be whipped and used like whipped cream.

The use of even a small amount of
whipped cream gives a rich-tasting, de luxe dessert. The usual amount is ½ cup cream, but ¼ to 1 cup may be used.

Plain light cream, heavy cream, or custard sauce may also be folded into whipped (or slightly thickened) Jell-O. Use ½ to ½ cup of the cream. The mixture will be softer than regular Jell-O, so serve in dishes. Do not mold.

Or, start with chilled Jell-O that is slightly stiffer than usual by preparing it with only 1½ to 1¾ cups liquid instead of the usual 2 cups. It can then be molded after the cream is added.

**Fruited Whips and Creams**

Fruits or other ingredients, folded lightly into Jell-O whip or cream or snow, make delicious variations. Mold and chill at once. You can choose from a wide selection of ingredients: for example, crushed sweetened berries, mashed fruit pulp, jam, chopped nut meats, softened cream cheese, sieved cottage cheese, bits of preserved fruit or ginger. Even mayonnaise or salad mixtures can be folded into a seasoned whip. These additions make dishes that are rich in flavor and nourishment.

**other whips and creams to make**

By following the recipe pattern just given, you can “whip up” these delicious dishes. They’re all alike, yet different.

**Berry Bavarian Cream.** Both whipped cream and berries are folded in. . .

Dissolve 1 package Raspberry or Strawberry Jell-O in 1 cup hot water. Sprinkle 4 tablespoons sugar over 1 cup crushed raspberries or strawberries and let stand 20 minutes. Drain off juice and add water to make 1 cup. Add to dissolved Jell-O and chill until slightly thickened.

Place the bowl of Jell-O in ice and water and whip with rotary egg beater until fluffy like whipped cream. Fold in fruit and ½ cup cream, whipped.

Mold. Serve with whole berries to garnish. Makes 10 to 12 servings.

**Note:** Bavarians may be made without whipping Jell-O mixture. Fold the berries and whipped cream into slightly thickened Jell-O mixture. Mold.

*To whip Jell-O, set bowl in a larger bowl of ice and water. Then beat away.*

*All finished. Pineapple Snow, page 12, is light and fruity and cool as mist.*
Pineapple Snow. An egg white is whipped with the Jell-O. Dissolve 1 package Strawberry Jell-O and 1/8 teaspoon salt in 1 cup hot water. Add 1 cup canned pineapple juice and chill until slightly thickened.

Place the bowl of Jell-O in ice and water. Add 1 unbeaten egg white. Then whip with rotary egg beater until fluffy and thick like whipped cream. Chill in serving dishes.

Jell-O Frost. Even a creamy vanilla pudding can be added to whipped Jell-O. Dissolve 1 package Jell-O (any flavor) in 1 cup hot water. Add 1/2 cup cold water or fruit syrup. Chill until slightly thickened.

Place the bowl of Jell-O in ice and water and whip with rotary egg beater until it's fluffy and thick like whipped cream. Gradually add chilled Jell-O Vanilla Pudding (see page 17), beating after each addition until blended.

Chill in sherbet glasses or in bowl. Makes about 10 servings.

Lime Cream Whip. Lemon juice sharpens flavor, cream makes it rich. Dissolve 1 package Lime Jell-O in 1 cup hot water. Add 1 cup cold water and 3 tablespoons lemon juice. Chill until slightly thickened.

Place the bowl of Jell-O in ice and water and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in 1/2 cup cream, whipped and sweetened with 2 tablespoons sugar.

Mold or chill in serving dishes. Serve with crushed strawberries.

Serving these Fluffy Desserts
Jell-O whips and creams should be served very cold. Colored glass dishes are always attractive as a setting for these frosty whips and creams. Try to pile up the Jell-O mixture in the dish so it shows pretty contours. Whips are delicious with cold Creamy Vanilla Sauce (page 31) or fruit sauce. They need little except a fresh-looking garnish like mint leaves, berries, etc.

Even without molds, Jell-O dishes can always be served attractively. Just turn any prepared Jell-O mixture into a serving dish, or into individual cups or glasses. Then chill and serve right in the dish. Or mold in tea cups or custard cups, then unmold in the usual way. Here are special suggestions.

Jell-O Cubes

Pans are used for the molding. Mold Jell-O in a shallow pan, about 8x8x2 inches. (Or use a smaller pan for larger cubes.) Chill until very firm. Then cut in cubes, using a sharp knife dipped in hot water to avoid tearing edges. Unmold on waxed paper. Pile cubes in serving dishes.

- Try Strawberry Jell-O cubes with cubes of cake in sherbet glasses. Add cake cubes carefully with spoonfuls of Jell-O cubes to avoid crumbling cake. Serve plain or with whipped cream.

Jell-O Fruit Cups

Jell-O cubes are used with fruit. Combine Jell-O cubes with fruit in sherbet glasses; serve plain or add a small amount of chilled fruit juice or ginger ale to each serving. Chill.

- Try Lime Jell-O cubes with melon balls and ginger ale.
- Combine Orange Jell-O cubes with grapefruit sections and orange juice.
- Cut red-skinned apple into matchstick pieces and sprinkle with lemon juice. Combine apple sticks with Lime or Lemon Jell-O cubes. Top with mint.
Jell-O looks pretty just flaked with a fork. No molds needed for desserts like these.

Jell-O Flakes

These take no extra equipment. . . . Mold Jell-O in a shallow pan or bowl. When firm, run fork through Jell-O, breaking it into bits or flakes. Or force through large-meshed strainer or potato ricer. Serve plain or with cream. Or serve in color combinations, layering flakes of two or more colors.


Whip more slightly thickened Jell-O in a bowl of ice and water. When fluffy and thick, fold in 1 mashed banana, dash of salt, and ¼ cup cream, whipped. (Use silver fork for mashing banana.) Pile this on firm Jell-O in bowl and chill until firm.

Clown Faces. See picture on the cover. . . . Pour dissolved Jell-O of color desired into individual glass dishes. Chill until firm. Top each with mound of whipped cream for “face.” Add features of hard candy rings — whole rings for eyes, half-ring for mouth, and piece for nose.

Jell-O Flower Pots. For tulip time (as shown on cover). . . . Dissolve 1 package Strawberry or Lime Jell-O in 1 cup hot water. Add 1 cup cold water and pour into custard cups. Chill.

Make tulips from gumdrops, using a large round gumdrop cut in half for base and blossom, and a long green gumdrop for leaf and stems. (Cut with scissors to shape petals and leaves as shown on cover.) Put flowers together with toothpicks. Place on firm Jell-O and garnish with whipped cream.

making layers and designs

Any two or more Jell-O mixtures may be layered in a mold — different colors of Jell-O, a clear layer with a whipped layer, or fruited layers sandwiched with a Jell-O cream or a snow. These recipes explain how. The layered cherry loaf is a delicious holiday treat. And the crested whips make a pretty parade for a young folks’ party.

Work Layer by Layer

To make most layered molds, each layer is chilled until firm before adding the next layer. (For quick chilling, molds may be set in pan of ice and water.) Two, three, or four layers may be
built up in this way. Except for the first layer, the Jell-O mixtures used should always be cold, so that they will not soften the firm preceding layer.

**Layered Cherry Loaf**

*Layer 1*
- 1 package Lime Jell-O
- 1/8 teaspoon salt
- 1 cup hot water
- 1 cup cold water
- 2 packages (3 ounces each) cream cheese

Dissolve Lime Jell-O and salt in 1 cup hot water. Add cold water and chill until slightly thickened. Soften cream cheese with a fork, adding a little Jell-O mixture if needed. Fold into remaining Jell-O mixture, beating with rotary egg beater to blend. Turn into a 2-quart mold. Chill until firm.


*Layer 2*
- 1 package Cherry Jell-O
- 1 cup hot water
- 1 cup cherry juice
- 2 1/2 cups (No. 2 1/2 can) drained Bing cherries, halved

Dissolve Lime Jell-O and salt in 1 cup hot water. Add cold water and chill until slightly thickened. Soften cream cheese with a fork, adding a little Jell-O mixture if needed. Fold into remaining Jell-O mixture, beating with rotary egg beater to blend. Turn into a 2-quart mold. Chill until firm.

**Crested Jell-O Whips**

Pretty in all the Jell-O colors. . . Dissolve 1 package Jell-O as usual and pour 2 tablespoons into each of 6 individual molds. Chill until firm. Whip remaining Jell-O as directed (page 10) and pour over firm layer in molds. Chill until firm. Unmold. Makes 6 servings.

**Try Easy Self-Layering Molds**

Some fruits sink, some float in Jell-O. You can take advantage of this fact to make many layered fruit molds. Simply turn dissolved Jell-O into a mold. Add one fruit that will sink, distributing the pieces as evenly as possible. Then add one fruit that will float. Chill until firm. Unmold. There will be two fruit layers with clear Jell-O between.

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**These Fruits Sink**
- Apricots, canned
- Royal Anne cherries, canned
- Peaches or pears, canned
- Pineapple, canned
- Raspberries, canned
- Fresh orange sections
- Fresh grapes
- Prunes or plums, cooked

**These Fruits Float**
- Apple cubes
- Banana slices
- Fresh grapefruit sections
- Fresh peach or pear slices
- Fresh raspberries
- Fresh strawberry halves
- Marshmallows
- Broken nut meats

**With canned fruits, use those packed in heavy syrup.**

**for attractive designs**

Foods arranged in Jell-O to form a design can glorify the simplest mold. There are two ways of adding this party touch. And it helps to set the mold in ice and water while working on the design. Here is a recipe example to try — a design arranged in a clear Jell-O layer to top a delicious whipped Jell-O mold.
Spring Party Mold

1 package Lemon Jell-O
1 tablespoon chopped fresh mint
1 cup hot water
1 cup syrup from canned pineapple
3/4 cup fresh strawberries, hulled
1 slice canned pineapple
1/2 cup diced canned pineapple slices
1/2 cup sliced fresh strawberries

Place Jell-O and mint in a bowl. Add hot water and stir until Jell-O is dissolved. Add pineapple syrup, cover, and let stand 15 minutes. Strain. Chill until slightly thickened.

Pour 1/4-inch layer of the thickened Jell-O into 1 1/2-quart mold. Arrange pineapple slice and whole strawberries on this in attractive design. Carefully add more thickened Jell-O to cover fruit well. Chill until firm.

Whip remaining Jell-O (as directed, page 10) and fold in fruit. Turn onto firm layer in mold. Chill until firm. Unmold. Garnish with mint. Makes 8 servings.

The Simple Way

Choose shapely, clean-cut pieces of fruit or vegetables or other ingredients to give a neat design. A border or ring motif is especially effective for ring or loaf molds.

Turn the slightly thickened Jell-O into mold to make a thin layer (1/4 inch or less). Place the design in the Jell-O. Chill until firm; then fill mold with remaining slightly thickened Jell-O or Jell-O mixture.

The Expert Way

An attractive pattern may be worked out to decorate the top of any mold. Turn a thin layer (1/8 inch) of dissolved Jell-O into mold. Chill until firm. On this arrange the design and cover carefully with a few spoonfuls of cold liquid Jell-O to anchor the design. Chill until firm. Add more liquid Jell-O if needed to make a definite layer and chill until firm. Then fill with cold clear Jell-O, with fruited Jell-O, or Jell-O whip. Chill.

Makes easy layers. One fruit sinks, the other fruit floats in Jell-O — just naturally!
This chapter is devoted to the making of popular milk desserts with quick Jell-O Puddings. You'll find here the old-time favorite flavors plus a host of new combinations.

These are family desserts, inexpensive and good for all ages. They have a special place in home meals for each serving contributes \( \frac{1}{2} \) cup milk to the diet. So Jell-O Puddings offer an easy and tempting way to serve milk.

You can learn how to make and cool these puddings for best consistency, how to vary them again and again in easy ways, how to serve them attractively. In addition to the garnishing ideas given here, why not start a file of clippings from magazines that show good garnishes, practical to use on puddings? You'll be surprised at the number of ideas you can find — something appealing for every season of the year.

Jell-O Puddings can be used in nutrition and home management projects, too. Here are a few suggestions that can be organized and carried out to use the abilities of various members of the group to advantage.

**Cafeteria exhibit.** Arrange a display of appealing milk puddings around a poster or sign to explain their place as good food selections, i.e. “Here’s your \( \frac{1}{2} \) cup milk.” See recipes on pages 17 to 21 for selections.

**Open house.** Have teams make and garnish two or three different “10-minute desserts,” in rotation. A guide can explain the desserts, show a finished display garnished and ready to serve, and give out mimeographed recipes as part of a souvenir program.

**Recipe developing.** Work out a new-idea pudding; write down all ingredients and directions. Prepare a leaflet of the best new-idea recipes carefully written and set up in cookbook fashion or as copy for a newspaper column.
Jell-O puddings come in two families, each with popular flavors. There are four quick cornstarch-type Jell-O Puddings to make with milk (called Jell-O Puddings and Pie Fillings) and three delicious Jell-O Tapioca Puddings. Everything about these desserts makes them easy and quick and wonderful to eat.

Here are the niceties in basic directions for each. Here, too, are new-way versions that will grow into many more as you get acquainted with the magic of these desserts.

**Creamy Jell-O Pudding**

1 package Jell-O Pudding — Chocolate, Vanilla, Butterscotch, or Coconut Cream

2 cups milk — fresh milk or equal parts evaporated milk and water. Or 2 cups water (and 6 tablespoons dry skimmed milk powder blended with the pudding mix).

* Place pudding mix in saucepan. Add liquid, blending well.
* Cook and stir over medium heat until mixture comes to a full boil. Remove from heat.
* Pour into a serving dish. (To avoid a surface film, place waxed paper on surface of hot pudding.) Chill. Serves 4.

* These are the key steps for making Jell-O Pudding.

**Cooling is all-important.** Jell-O Pudding may be cooled in a bowl or pan or individual dishes. To avoid the forming of a film on top, use one of these cooling methods:

Cover hot pudding by placing waxed paper on the surface. Let cool. Before serving, lift off paper. Stir well.

Or place cover on pan of hot pudding and let cool. Chill for several hours. Before serving blend with a few turns of rotary egg beater. This gives added creaminess and a softer pudding.

Or stir pudding as it cools, especially while hot. (To hasten cooling, pudding pan may be set in cold water or ice.)

To mold Jell-O Pudding, cool hot cooked pudding 5 minutes, stirring once or twice. Then pour into custard cups or plain molds that have been rinsed in cold water. Cool and chill.
Jell-O Tapioca Pudding

1 package Jell-O Tapioca Pudding — Vanilla, Chocolate, or Orange Coconut
2 cups milk — fresh milk or equal parts evaporated milk and water. Or 2 cups water (and 6 tablespoons dry skimmed milk powder blended with the pudding mix).

* Place the pudding mix in saucepan, add liquid, mix well.
* Cook and stir over medium heat until mixture comes to a full boil and is slightly thickened. (Mixture will continue to thicken as it cools.) Remove from heat.
* Let stand 15 to 20 minutes; stir once or twice just to mix. Pour into serving dish. Chill. Makes 4 servings. (See Orange Coconut Tapioca Pudding on cover.)

* These are the key steps for making Jell-O Tapioca Pudding.

Do-Not's for Jell-O Tapioca

Do not prolong the cooking of Jell-O Tapioca Pudding. As soon as mixture reaches a full "all-over" boil, remove from heat. This takes about 5 minutes with medium heat. Remember, the tapioca granules continue to absorb liquid and swell to thicken the mixture as it cools. Do not overcook or overstir.

Let the hot tapioca mixture cool 15 to 20 minutes undisturbed. Then stir just enough to distribute the tapioca granules evenly. After this, the thicker mixture usually keeps the tapioca granules from settling. The pudding can be poured into dishes and chilled.

Topping Off the Puddings

Creamy puddings look best when piled up slightly in the serving dish to give contours, rather than a flat look to the top. Make the pudding itself look attractive by choice of dish, then add a little garnish or cream or sauce as a grace note! Remember garnishes are a matter of good flavor and color.

Simple Garnishes. Garnishes should be simple and natural looking — not fussy. Try a few pieces of nut meats, a slice or two of banana inserted slightly in the pudding, a fluff of whipped cream topped with berries, strips of date or bits of bright cherry, a sprig of mint and whole cherry, or tiny colored candies.

Fluffy, wonderful Vanilla Tapioca Pudding like this is only a matter of minutes. Have it tonight!
Novel Whipped Creams. Jell-O Whipped Cream (page 30) in its pretty pastel colors makes a perfect topping for these puddings. Whipped cream can be tinted also with coloring and flavored with mint extract or grated rind to give a special garnish. Or, in fruit season, try whipping the cream with a bit of fruit for flavor and color. For example, add 2 tablespoons raspberries and 1 1/2 teaspoons confectioners' sugar to 1/4 cup cream. Whip and use as topping on any pudding. (See Chocolate Pudding on cover.)

It takes about 5 minutes to “cook up” any one of the delicious Jell-O puddings. That makes it easy to try out new-way ideas in flavor and serving that appeal to you. Here are flavor and texture changes that open the way to many more desserts. By experimenting with these and with serving styles of your own, you’ll find how useful modern Jell-O puddings can be.

Have Orange Delight. Here orange juice is added after cooking. . . . Prepare Jell-O Coconut Cream Pudding or Jell-O Orange Coconut Tapioca Pudding, using only 1 1/2 cups milk. When cooked, add 1/2 cup orange juice and 1/2 teaspoon grated orange rind. Chill. If desired, fold in 1/2 cup chopped macaroons before serving.

Or prepare Jell-O Vanilla Pudding. When cooked, add 1/4 cup lemon juice and 3/4 teaspoon grated rind. Chill and fold in 1/2 cup cream, whipped.

Mix up Flavors. Doubling the flavors gives new blends. . . . Mix two flavors of Jell-O Pudding together, then cook with 4 cups milk. Cool and serve with cream. Good combinations include vanilla with chocolate pudding, vanilla with butterscotch, and butterscotch with the chocolate pudding.

Add Nuts and Raisins. Takes a little more milk, you’ll notice. . . . Add 2 1/2 cups milk and 1/2 cup raisins to Jell-O Vanilla or Butterscotch Pudding. Cook as usual. Then fold in 1/4 cup chopped nuts. Serve with whipped cream flavored with chopped maraschino cherries.

Flavor with Frozen Fruit. Juice plus fruit makes the pudding more luscious. . . . Thaw 1 box of Birds Eye Sliced Peaches, drain, and add milk to juice to make 2 cups liquid. (Keep peaches covered tightly in refrigerator.) Use the liquid in preparing Jell-O Coconut Cream Pudding. Chill. Before serving, fold in peaches.

Make it Mocha. With instant coffee or the strong brew. . . . Mix 1 tablespoon instant coffee with Jell-O Pudding (vanilla or butterscotch flavor) or with Jell-O Vanilla Tapioca Pudding before cooking. Or combine 1/2 cup strong coffee with 1 1/2 cups milk for the liquid. Cook and cool as usual. Serve plain or with cream.

Fold in Whipped Cream, Too. Rich and full of wonderful prospects. . . . Whip 1/4 to 1/2 cup of heavy cream and fold into cold Vanilla Pudding or Tapioca Pudding. Chill. Serve plain, or with fruit sauce such as strawberry, raspberry, plum, or peach.

Or alternate layers of the cream pudding with well-drained fruit cocktail in parfait glasses. Top with the fruit.
Try a Broiled Crème. Broiled brown sugar adds a French accent. . . . Prepare Jell-O Vanilla or Butterscotch Pudding, increasing milk to 2 1/2 cups. Or prepare Jell-O Vanilla Tapioca Pudding in the same way. Pour into greased baking dish or custard cups. Chill. Sprinkle 1/4 cup (packed) dark brown sugar over pudding; let stand at room temperature 10 to 15 minutes. This allows the sugar to become slightly moist and to start to dissolve. Then place under broiler until sugar is melted and bubbly. Serve warm or cold.

Creating New puddings

Easy, dependable cream puddings soon become a springboard to all kinds of adventure with desserts. You can fold in fluffy egg whites or rich whipped cream, or mold the mixture, or add new surprise flavors. Here are quick steps to many tempting dishes. And remember, each one is, first of all, a nourishing milk dessert.

Surprise Molds

These desserts give the secret for molding Jell-O Pudding. . . . Rinse 4 custard cups with cold water. Place 2 teaspoons tart jam, jelly, or marmalade in each cup. Prepare Jell-O Vanilla Pudding or Coconut Cream Pudding and pour, hot, into cups. Chill and unmold.

Candystore Delights


- Use the Chocolate Pudding with chopped peanut candy bar.
- Use the Butterscotch Pudding with chopped chocolate nut bar.
- Use the Vanilla Pudding and add a chopped large peppermint patty. Top each serving with whipped cream.
- Use Jell-O Pudding, any flavor, or Vanilla Tapioca Pudding with 1/3 cup crushed peanut brittle.

Fluff Puddings

Just 1 egg white gives new texture. . . . Add a slightly beaten egg yolk to milk in preparing any Jell-O pudding. Then beat the egg white until it will stand in moist peaks and fold in the hot pudding gradually. Chill. Serve with cream.

- Add a diced banana to the fluffy pudding before chilling.
- Prepare Jell-O Lemon Pudding as for pie (see page 25), reducing sugar from 1/2 cup to 3/4 cup in the lemon mixture. Fold hot pudding into the egg white meringue (1/2 recipe, page 25). Cool and serve.

Old-fashioned Rice Pudding

Make a favorite this quick way. . . . Prepare Jell-O Pudding, any flavor, increasing milk to 3 1/2 cups and adding 1/3 cup sugar, 1 slightly beaten egg, and 2 1/4 cups cooked rice. Cook as directed. (Takes 8 to 10 minutes to reach a full boil.) Cool about 5 minutes; add 1/4 teaspoon vanilla. Serve warm; or cool and chill. Makes 8 to 10 servings.
**Vanilla Valentine**

*From the Jell-O twins. . . Fill large serving dish with chilled Jell-O Vanilla Pudding. Garnish with hearts and cubes cut from ½-inch layer of Jell-O.*

**Icebox Pudding**

*Here, pudding is made a trifle thicker, easier to serve. . . Crush enough crisp chocolate cookies with rolling pin to make 1½ cups fine crumbs. Mix crumbs with 3 tablespoons melted butter and 1½ tablespoons sugar. Press mixture firmly on bottom and sides of loaf pan, 8x4x3 inches. Bake in moderate oven (350°F.) 5 minutes. Cool. Prepare Jell-O Butterscotch Pudding, using only 1½ cups milk. Cool only about 5 minutes, then pour into crumb crust. Chill about 3 hours. Just before serving, whip ½ cup cream and spread over top. (Or spread top with 2-egg-white meringue, page 25.) Sprinkle with shaved Baker’s Unsweetened Chocolate. Slice in pan and lift out carefully. Makes 5 servings.*

**Ice Creams**

*So smooth, yet they call for only 1 cup heavy cream. . . Prepare Jell-O Pudding, any flavor, adding ¼ cup sugar and a dash of salt. When chilled, fold in 1 cup heavy cream, whipped. Turn into freezing tray and freeze 1 hour at coldest freezing temperature. Then turn into bowl and beat with an egg beater until smooth, but not melted. Return to tray and freeze until firm. Freezing time: 3 to 4 hours. Makes about 1 quart.*

- Use Butterscotch Pudding and omit sugar, but add ½ cup Log Cabin Syrup to hot pudding. Chill and use for making ice cream as above. When partially frozen, add ½ cup chopped nuts.
- Use Vanilla Pudding and omit the sugar, but add ½ cup crushed peppermint candy to hot pudding. Chill and use for making ice cream as above. Tint with a few drops red coloring, if desired.

**Floating Island**

• With the Chocolate Pudding use whipped cream tinted pink and flavored lightly with peppermint extract. Top with chocolate sprinkles, if desired.*

*→ A valentine that everyone will just love.*
you can make all the loveliest pies

Pie fillings that are simply delicious, yet foolproof and sure, are the subject of this chapter. There are lovely pastel ice cream parfait pies and rich lemon pies in variety. These introduce new pies, easy to make with Jell-O products. There are cool jellied pies and cream pies, too, quickly put together the Jell-O and Jell-O Pudding way. You can make them all.

Any pie shells or favorite crusts may be used to complete these pies. A pastry crust, a cracker or cooky crumb crust, a cereal crust – all are suitable. Or try the easy new Coconut Crust on page 29. The crusts should be cold when used.

These pies are special treats for important meals or occasions. They can be made up ahead of time then left chilled and garnished, ready to serve.

Here are “extra curricular” pie ideas that may suggest ways to add interest to special activities.

**Buffet or banquet.** Make parfait pies (page 24) in attractive assortment of pastel shades to fit tastefully into color scheme of party. They can be used as attractive centerpieces.

**Pie demonstration.** Work out and give a demonstration based upon colorful Golden Apricot Pie (page 28) or Lemon Meringue (page 25). Plan carefully to dovetail the making of the pie shell, the filling, and the garnish or topping as a continuous demonstration and outline the points for discussion.

**Guest luncheon or cafeteria special.** Serve a pie appropriate for the season, in name, flavor, or appearance: Heavenly Pumpkin Pie (page 29), Christmas Layer Pie (page 27), Lemon Chiffon Pie (page 26), Glazed Peach Pie (page 27).
Want to try a brand new pie discovery? It’s easy and foolproof and takes only minutes to make! Just this one simple recipe shows how. Then you can try all kinds of wonderful combinations by choosing a Jell-O flavor, an ice cream, and a fruit—fresh, canned, or quick-frozen—to suit your own fancy.

**Ann Pillsbury’s Parfait Pie**
*(in a favorite pineapple combination)*

1 package Lime Jell-O — or any flavor
1 1/4 cups *hot* canned pineapple juice and water
1 pint ice cream — vanilla flavor
1 cup drained canned crushed pineapple
1 baked 9-inch Pillsbury Pie Shell, cooled

* Dissolve Jell-O in hot liquid in 2-quart saucepan.
* Add ice cream by spoonfuls, stirring until melted.
* Then chill until thickened but not set (25 to 35 minutes).
* Fold in drained fruit.
* Turn into cold pie shell or crumb crust.
* Chill until firm (15 to 25 minutes).
* Garnish with whipped cream and additional fruit or mint leaves, nut meats, or shaved chocolate.

* These are the key steps for making Parfait Pie.

**So Easy**

A 2-quart saucepan makes it possible to heat the liquid, dissolve the Jell-O, add the ice cream, and chill the mixture, all in one utensil—and in shortest time.

The liquid may be the juice drained from fruit. You can use more or less than 1 1/4 cups. . . . For fastest setting, use only 1 cup of liquid. If pie is to chill 3 to 4 hours before serving, use 1 1/2 cups liquid to assure a soft creamy texture. But when pie is to be chilled overnight, it’s best to use 1 3/4 cups liquid in this recipe.

After dissolving the Jell-O, spoon the ice cream into the hot mixture. This melts the ice cream and cools the Jell-O at the same time. Do not use sherbets or ices. They do not have the body needed to give good results.

Almost any fruit may be used in this recipe. (See the next page.) Or the fruit may be omitted and 2 tablespoons lime juice and 1/2 teaspoon of grated rind may be added to Jell-O and ice cream mixture. This makes an 8-inch pie.

To add fruit, the mixture should be chilled until thickened, then drained fruit folded in — 1 cup for an 8-inch pie; 1 to 1 1/2 cups for a 9-inch pie.

The filling is now ready to pour into the pie shell or a graham-cracker crust, then to chill until serving time.

**So Flavorful**

You can figure out new flavor combinations by the dozens. . . . Six wonderful Jell-O flavors times so many ice creams times so many fruits! It’s just delicious arithmetic. Of course you can use the
same flavor for all ingredients as in Strawberry Parfait Pie with Strawberry Jell-O (see recipe on this page). But you may have combinations you especially like. Here are some choices:

**Suggested Fruits**
- Apricots
- Bananas
- Blackberries
- Blueberries
- Boysenberries
- Cherries (dark sweet)
- Grapes (seedless)
- Loganberries
- Oranges
- Peaches
- Pears
- Pineapple (use only cooked or canned pineapple)
- Plums
- Raspberries (red or black)
- Rhubarb
- Strawberries
- Tangerines

**Suggested Ice Creams**
- Banana
- Butter Pecan
- Cherry
- Lemon
- Maple Walnut
- Pineapple
- Pistachio
- Raspberry
- Strawberry
- Vanilla
- Orange
- Toasted Almond

**So Handsome**
Lighter than cream pie, smoother than chiffon, and lovely in pastel Jell-O shades — that's the glamour side of parfait pies. Serve them thoroughly chilled. To garnish, just add fluffs or a border of whipped cream topped with bits of fruit, mint leaves, a sprinkling of grated rind, or bright candies.

**a parfait pie parade**

Here are parfait pie flavor blends that already have won honors. Why not try them, before you start off in your own flavor directions?

**Lemon Parfait Pie.** A "smoothie" with added lemon juice, no fruit. . . Dissolve 1 package of Lemon or Orange Jell-O in \( \frac{1}{4} \) cups hot water. Add 3 tablespoons lemon juice and 1 teaspoon grated rind, then 1 pint of vanilla ice cream by spoonfuls, stirring until melted. Chill until thickened. Then turn into 8-inch pie shell and chill until firm.

**Cherry Parfait Pie.** Juice from canned cherries is the liquid. . . Dissolve 1 package Raspberry Jell-O in \( \frac{1}{4} \) cups hot cherry juice and water. Add 1 pint vanilla ice cream by spoonfuls, stirring until melted. Chill until thickened — not set. Then fold in \( \frac{1}{2} \) cups of drained, pitted dark sweet canned cherries. Chill in 9-inch pie shell until firm.

**Strawberry Parfait Pie.** A super strawberry triumph. . . Dissolve 1 package Lemon or Strawberry Jell-O in \( \frac{1}{4} \) cups hot water. Add 1 pint strawberry ice cream by spoonfuls, stirring until melted. Chill until thickened — not set. Then fold in \( \frac{1}{2} \) cups drained sliced fresh strawberries. Chill in 9-inch pie shell until firm.

(One box Birds Eye Sliced Strawberries, thawed and drained, may be substituted for the fresh strawberries.)

**A dream pie that's easy, is Strawberry Parfait Pie. Try some other flavors, too.**
Never need lemon meringue pie be a problem! Jell-O Lemon Pie Filling makes the rich filling for this pie both easy to cook and sure-to-be right in consistency and flavor. You'll see when you cut it and taste it.

Sure Lemon Meringue Pie

1 package Jell-O Lemon Pudding and Pie Filling
1/2 cup sugar
2 cups water
2 egg yolks
1 baked 8- or 9-inch pie shell

* Combine the pie filling mix, 1/2 cup sugar, and 1/4 cup of the water in saucepan. Add egg yolks and blend. Then add remaining water.
* Cook and stir until mixture comes to a full boil and is thickened. (Takes about 5 minutes.) Remove from heat.
* Cool only about 5 minutes, stirring once or twice. Pour into pie shell.

For Meringue. Beat 2 egg whites until foamy throughout. Add 4 tablespoons sugar, 2 tablespoons at a time, beating after each addition until blended. Then continue beating until meringue will stand in peaks.

Spread over the pie filling. Bake in hot oven (425°F.) 5 to 10 minutes, or until delicately browned.

* These are the key steps for making Jell-O Lemon Pie Filling.

Short Cooking, Short Cooling
Like all Jell-O Puddings and Pie Fillings this mixture should be stirred over a medium heat until it comes to a full boil and is thickened. This takes only about 5 minutes, or enough time to cook the egg and allow the starch to thicken. Do not overcook, but as soon as mixture boils all over, remove from the heat.

For best consistency, cool the filling only 5 minutes, stirring once or twice to keep the mixture smooth. Then turn into the baked pie shell, either an 8- or 9-inch size, and let cool undisturbed.

The egg will set and the starch thicken to give perfect texture — neither too stiff nor too soft. When cool, the pie can be cut in pieces with clean-cut edges.

A Knack with Meringue
For meringue, have egg whites at room temperature, for they beat to a better, finer foam and give increased yield if not too cold. (It is helpful to let the egg whites stand at room temperature in a deep bowl while making pie filling.) Beat with a rotary egg beater until they become foamy all through — to the bottom of the bowl. Then sprinkle
sugar — about 2 tablespoons — over the foamy whites and continue beating until the sugar is blended. Add remaining sugar and beat in this same way. Beat the fluffy mixture until it will stand in peaks when the beater is raised.

Spoon mounds of meringue onto the pie filling, starting at the outer edge and "fastening" the meringue to the crust, so that there is no space between them. When the top is filled in, use a spoon, spatula, or fork with light strokes to swirl the meringue prettily.

Brown meringue quickly in a hot oven. At 425°F, this takes 5 to 10 minutes. So have the oven preheated to 425°F and slide in the pie. As soon as meringue is browned, remove pie.

**Lemon pie variety**

These recipes use Jell-O Lemon Pie Filling as the first step in preparing other favorite and unusual pies. Notice the perfect short cut to chiffon pie.

**Lemon Chiffon Pie.** The filling goes into the meringue. . . . Prepare Jell-O Lemon Pie Filling and Meringue as directed. Do not cool but fold hot filling into the meringue mixture until blended. Pour into baked 9-inch pie shell or Coconut Crust (page 29). Chill. Serve with ring of whipped cream around edge of pie. Garnish with bits of cherries.


**Jellied pies to make ahead**

Serve gay Jell-O in a pie shell! That's what these pies do. They are especially convenient to prepare ahead of mealtime for serving later, fresh and tempting, without last-minute fuss. All Jell-O mixtures are possible: clear or fruited Jell-O, light whips, or creams. Or the different mixtures may be layered for pretty ribbon pies.

A review of Jell-O rules, pages 5 to 15, will bring to mind the basic points in dissolving Jell-O, adding fruits, making whips and creams, and layering mixtures. And here are special tips for using these mixtures in pies. For pie shells, use any kind but be sure they are cold.

Serve Glazed Peach Tart for cool delight. Try it with canned pineapple wedges, too.
Glazed Peach Pie or Tarts

4 cups sliced fresh peaches
3/4 cup sugar
1 package Orange Jell-O
Dash of salt
1 cup hot water
1/2 cup cold water
4 teaspoons lemon juice
1 baked 9-inch pie shell or 6 tart shells

* Combine fruit and sugar; let stand 10 minutes.
* Dissolve Jell-O and salt in hot water. Add cold water and lemon juice. Add peaches. Chill until slightly thickened.
* Turn into cold pie shell or tart shells, arranging fruit as desired. Chill until firm. Garnish with whipped cream.

* These are new key steps for making Jell-O pies.

Important Tips
For most pie fillings, Jell-O's liquid proportion is used — 2 cups liquid to 1 package Jell-O. However, juicy fruits should be sugared well to enhance the flavor. This draws juice from the fruit which can be measured and used as part of the liquid.

The pie shell should be cold, and the Jell-O mixture chilled until slightly thickened before it is poured into the pie shell. Then the filling will not soak into the pastry. Once filled, chill the pie.

Ring-around Garnishes
Garnishes for pies, like those for Jell-O desserts, may be tastefully arranged to follow the shape of the pie. A border of whipped cream, a ring of sliced fruit, or clusters of small fruits or nuts are appropriate. Rosettes of whipped cream made with a pastry tube can be spaced around a pie to mark the pieces. These can be topped with bits of bright fruit, nuts, or Baker's Coconut. Or Jell-O Whipped Cream (page 30) may be used to top or ring a jellied pie prettily.

more pies to practice

Other flavors and combinations for jellied pies are suggested here. The number can be made almost limitless by using Jell-O desserts already given on other pages of this book. So why not try your hand at making a beautiful Jell-O pie?

Christmas Layer Pies. Holiday red and green with whipped cream between. . . . Drain juice from 2 cups canned red cherries. Add cold water to make 1 cup. Dissolve 1 package Cherry Jell-O in 1 cup hot water. Add the cold liquid and chill until slightly thickened. Then fold in the cherries. Turn into two 8-inch pie shells and chill until firm.

Cover with layer of whipped cream. Then add slightly thickened clear Lime Jell-O and chill until firm. Border pies with more whipped cream and sprinkle with garnish of Baker's Coconut.
Jellied Berry Pie. A cool summery dessert. ... Sweeten 3 cups fresh strawberries with ¾ cup sugar. Let stand 10 minutes. Dissolve 1 package Strawberry Jell-O and dash of salt in 1 cup hot water; add ¾ cup cold water. Pour over berries. Chill until slightly thickened. Then turn into baked 9-inch pie shell. Chill until firm.

Golden Apricot Pie. Delicious way to serve dried apricots. ... Cook 1½ cups dried apricots until tender. Drain, measure juice, and add hot water to make 1 cup liquid. Dissolve 1 package Orange Jell-O, ¼ cup sugar, and ¼ teaspoon salt in this hot liquid. Add 1 cup cold water and apricots. Chill until slightly thickened. Turn into pie shell. Chill.

Cream pies—the short way

You'll see here how easy it is to make perfect cream pies! With Jell-O Pudding and Pie Filling on hand you can have these pies in the shortest possible time and in any number of delightful flavors.

Basic Recipe for Cream Pie

1 package Jell-O Pudding and Pie Filling — Chocolate, Butterscotch, Vanilla, or Coconut Cream
2 cups milk
1 or 2 tablespoons butter, if desired
1 baked 8-inch pie shell or Coconut Crust (page 29)
Whipped cream or meringue

Place pie filling mix in saucepan. Add milk gradually, blending well. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat.

* Add butter, if desired. Cool only about 5 minutes, stirring once or twice. Pour into pie shell.

Chill and garnish with whipped cream. Or top with meringue (see page 25) and bake in hot oven (425°F) 5 to 10 minutes to brown. Then cool before serving.

* This is a new key step for making Jell-O cream pies.

Fine Points

The cooking is exactly like that for Jell-O Pudding (see page 17). One or 2 tablespoons butter may be added.

The only point of difference in preparing the pie filling mixtures lies in the way they are cooled. As soon as filling boils, remove from heat and cool only about 5 minutes, stirring once or twice.

Then (and this is the secret) pour the hot mixture into baked pie shell to finish cooling undisturbed. The filling will thicken to a firmness that cuts perfectly.

If filling is not to be covered (with a meringue, whipped cream, or a glaze), place a circle of waxed paper on the surface to preserve the creamy top. When cooled, remove paper.
Cream Pies à la Carte

Variety in cream pies does not stop with the four flavors suggested in this basic Cream Pie recipe. Each of the Jell-O Pie Fillings can be varied again and again. Here are some quick-andeasy changes to start your own imagination.

**Fruit Cream Pie**

*Layers fruit with the creamy filling.*

... Prepare Jell-O Vanilla or Coconut Cream Pie Filling, cooling only about 5 minutes as directed. Pour half of mixture into baked 8- or 9-inch pie shell. Add layer of 1 cup drained cut fruit or berries — fruits like bananas, oranges, peaches, blackberries, or apricots. (Or use ½ cup cut soft dates.) Top with remaining filling and chill. Spread with ½ cup cream, whipped.

**Coconut Crust**

*The delightful new quickie pie shell.*

... Spread 2 tablespoons soft butter evenly on bottom and sides of 8- or 9-inch pie pan. Sprinkle 1½ cups Baker’s Coconut in pan, pressing evenly into the butter. Brown in slow oven (300°F.) 15 to 20 minutes. Cool.

**Heavenly Pumpkin Pie**

*Short cuts the making of an old-time favorite.*

Mix 1 package Jell-O Vanilla Pie Filling with ⅛ cup (packed) brown sugar, ¼ teaspoon ginger, ½ teaspoon nutmeg, ⅜ teaspoon cinnamon, and ¼ teaspoon salt. Add 1¼ cups milk and 1 tablespoon butter. Cook and stir until mixture comes to a full boil. Cool only about 5 minutes, stirring once or twice. Add 1¾ cups of drained, mashed cooked pumpkin and mix well. Pour into baked 9-inch pie shell. Chill.

**Party Butterscotch Pie**

*Made with added egg.*

Prepare as for Butterscotch Cream Pie, mixing 2 egg yolks with the milk before cooking. Use egg whites for meringue to top pie. (See directions on page 25.) Brown.

*Coconut Cream Pie in its crispy crust is something new in the culinary kingdom.*
Sometimes, by chance or happy inspiration, an exciting recipe idea or a new use for Jell-O is discovered. These prove that quick-and-easy Jell-O desserts hold a key to any number of wonder dishes.

Here are assembled some of these ingenious dishes. Each gives its own story—the special Jell-O secret for success!

### Jell-O Whipped Cream

*A lovely pastel topping to grace your molds and puddings. Economical, too.*

3 1/2 tablespoons (1/2 package) Jell-O—any flavor or color

1/2 cup hot water

1/2 cup chilled undiluted evaporated milk or 1 cup light cream

Dissolve Jell-O in hot water. Chill until slightly thickened. Add evaporated milk (or cream) and beat with rotary beater until light and fluffy (about 1 minute). Chill several minutes to set slightly. Before using, stir until smooth and fluffy like whipped cream. Serve on Jell-O, cakes, or puddings. Makes 2 cups.

### Chocolate Soufflé

*Reduced to simplest ingredients and insured against falling by Jell-O Tapioca.*

1 package Jell-O Chocolate Tapioca Pudding

1 cup milk

2 egg yolks, beaten until thick

2 egg whites

Dash of salt

2 tablespoons sugar

Place pudding mix in saucepan. Add milk and mix well. Cook and stir over medium heat until mixture comes to a boil. Remove from heat. Add hot pudding gradually to the thick egg yolks, mixing well.

Beat egg whites with salt until foamy throughout. Add sugar, a tablespoon at a time, beating after each addition until sugar is blended. Then continue beating until mixture is stiff, but not dry. Carefully fold in pudding mixture. Turn into 1-quart baking dish.

Place in pan of hot water and bake in moderate oven (350°F.) 60 minutes, or until firm. Serve at once with plain or whipped cream or with Creamy Vanilla Sauce (next page). Makes 6 servings.
Jell-O Jack-O-Lantern

An eat-up Halloween centerpiece. Make as many as you need!

Dissolve 2 packages Orange Jell-O in 2 cups hot water. Add 2 cups cold water or ginger ale and turn into deep 1-quart bowl. Chill until firm (overnight is best). Unmold on plate and decorate with whipped cream eyes, nose, mouth, collar, and hat and a long green gumdrop stem. Or use white candy squares for eyes and nose, moistening them to stick on the mold.

Quick Fruited Jell-O

Add frozen fruits to dissolved Jell-O — and serve in 30 minutes!

1 package Jell-O — any flavor
1 cup hot water
3/4 cup cold water
1 box Birds Eye Red Raspberries, Sliced Strawberries, or Peaches

Dissolve Jell-O in hot water. Add cold water and fruit. Chill, stirring occasionally as fruit thaws and Jell-O sets to give a soft — not firm — jelly. Serve in sherbet glasses. Makes 6 servings.

Jell-O Milk Sherbet

A smooth-frozen refrigerator treat. Delicious made with any Jell-O flavor.

3/4 cup sugar
1 cup water
1 package Lime or Orange Jell-O
1 cup orange juice
2 tablespoons lemon juice
2 cups milk

Combine sugar and water; boil gently 2 minutes. Dissolve Jell-O in the hot syrup. Add fruit juices. Pour into freezing tray of automatic refrigerator, setting control for fastest freezing.

When mixture is partially firm, turn into cold bowl and beat with rotary egg beater until fluffy. Add milk and beat until blended. Return to tray. Freeze 30 minutes, stir, then freeze until firm. Takes 5 to 6 hours. Makes 1 1/2 quarts.

Creamy Vanilla Sauce

Easy to make and right to serve on Jell-O and all kinds of pudding.

4 tablespoons (1/2 package) Jell-O
Vanilla Pudding and Pie Filling
1 cup milk
1/2 cup light cream (or milk)
Few drops almond extract

Combine pudding mix and milk in saucepan. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Add cream gradually, mixing well. Then add almond extract. Serve warm or chilled. Makes about 1 1/2 cups sauce.

Handy for all your desserts is Creamy Vanilla Sauce shown here on Lime Whip.

A double feature — spoon soft fruited Jell-O over a fluffy whip, then chill.
**Fruit Salad Dressing**

_Jell-O Lemon Pie Filling makes the base for an easy, delicious dressing._

- 4 tablespoons (½ package) _Jell-O Lemon Pudding and Pie Filling_
- ¼ cup sugar
- Dash of salt
- 1¼ cups water
- 1 egg yolk
- ½ cup cream, whipped

Combine pudding mix, sugar, salt, and ¼ cup of the water in saucepan. Add egg yolk and blend. Then add remaining 1 cup water gradually, stirring constantly. Cook and stir until mixture comes to a full boil and is thickened. This takes about 5 minutes. Cool thoroughly, stirring occasionally. Fold in whipped cream. Chill. Serve on fruit salad. Makes about 1¾ cups dressing.

**Jell-O Jelly**

_Amazing fruit-flavored jelly to use as a spread on bread or crackers!_

- 4 cups (1¾ lbs.) sugar
- 3 cups water
- 1 box Sure-Jell fruit pectin
- ¼ teaspoon baking soda
- 1 package _Jell-O_ (red flavors)

Measure sugar and set aside. Measure water into a large saucepan, add Sure-Jell and soda, and mix well. Place over high heat and stir until mixture comes to a hard boil. Boil hard 1 minute. At once stir in sugar, then Jell-O. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat and skim off foam with metal spoon. Pour quickly into glasses. Cover jelly at once with ⅛ inch hot paraffin. Makes 7 medium glasses jelly.

**Jell-O Milk Shake or Soda**

_Both pretty and refreshing drinks for young folks or for grown-ups._

Place 1 tablespoon Jell-O (any flavor) in tall glass. Add about 2 tablespoons very hot water and stir to dissolve. Then fill glass (gradually) with cold milk or ginger ale, stirring well to blend. Add spoonful of ice cream, if desired.

For a pitcher punch, dissolve 1 package Jell-O in 1 cup hot water. Then add ½ cup cold water. Cool. Stir in, gradually at first, 1½ quarts or more chilled milk or carbonated beverage.

**Young Folks Parfait**

_A different way to serve a favorite pudding — makes it a new treat._

Use parfait glasses and alternate layers of a chilled Jell-O pudding with a sauce. Try Vanilla Pudding or Tapioca Pudding with berry sauce or cherry preserves. Use Coconut Cream or Orange Coconut Pudding with cranberry sauce.

_Young Folks Parfait has fruit ribbons to make it exciting, and extra delicious._
Less work in the kitchen, more fun getting and eating meals... that has been the Jell-O promise ever since the century began.

From a one-man gelatin dessert business in 1897, Jell-O has become the brand name for the fastest-selling prepared desserts in the country.

All these Jell-O products save time, money, and bother. They have been carefully developed by laboratory research and manufacturing efficiency. Every package offers delicious satisfaction. It is easy to use, quick and sure, yet it costs only a few cents.

**Jell-O Gelatin Dessert**

strawberry • raspberry • cherry
orange • lemon • lime

Jell-O Gelatin Dessert takes only minutes to prepare and is equally good to serve for the next meal or to keep and serve on the next day.

A scientific formula mixes ingredients in proportions that insure a firm, yet tender set, fine color, and rich, delicious fruit flavor.

There is six-way variety for each Jell-O dish because of the six fruit flavors and colors. And Jell-O usefulness does not stop with desserts. It makes an easy-to-use base for almost every other kind of gelatin dish—salads and entrées, pie fillings, relishes, even ice creams and frostings. Each of these is made more attractive and delicious because of the added flavor and color which Jell-O contributes.

**Locked-in Flavor**

In Jell-O, flavor is protected against loss of strength and freshness. A unique process fixes or "locks" the flavor oils into the liquid gelatin. The gelatin is then dried and granulated with the rich flavor sealed in the tiny particles. Flavor cannot escape or evaporate until the package is opened and the Jell-O actually dissolves. Flavors do not fade.

These rich fruit flavors are true to the real fruit: Strawberry, Raspberry, Cherry, Orange, Lemon, and Lime. They are natural fruit flavors, enhanced when necessary with artificial flavors to bring them to the flavor-strength of ripe, just-picked fruit. Citric acid is included to give tart fresh-fruit tang.
Quality Insurance

In the Jell-O plant and laboratories, careful control at each step of production insures a wholesome, pure gelatin product of the highest possible quality, uniform month in and month out.

The gelatin used is manufactured to strict Jell-O specifications in a subsidiary plant. To prepare the gelatin, carefully selected tissues from food animals are thoroughly washed, soaked, and treated. These are cooked gently in pure water, below boiling, to extract high-quality gelatin. This is further refined and purified by filtering and evaporation to give the finest grade. Purity, strength of gel, and degree of acidity are factors important to good flavor, short setting time, and proper set.

This modern gelatin production parallels grandmother's long preparation of calves' foot jelly. But in the Jell-O plant, it is possible to maintain standards and controls that could never be duplicated at home!

Flavors are added by Jell-O's special "locked in" process. And the powdered gelatin is blended with pure cane sugar. Salt and citric acid give character and tartness. U.S. certified colors add the clear fruit tones, and sodium citrate or phosphate is added to maintain the acidity needed for quick setting.

Good for Everyone

Jell-O is an aid to more happy, varied, and attractive meals. It appeals to everyone, children and grown-ups alike . . . even sick folks. Yet it is a light dessert, low in calories. Jell-O contains both protein and sugar and is easy to digest. A single serving of Jell-O (½ cup) contributes 83 calories and supplies 3% of the adult’s minimum daily protein needs. This protein (gelatin) combines with other proteins in the diet to make an excellent food. The Jell-O also supplies 1% of the calcium, 4% of the phosphorus, and 2% of the iron required for adult minimum daily needs.

Jell-O Pudding and Pie Filling

Chocolate • butterscotch • vanilla
coconut cream • lemon

Everybody loves smooth Jell-O Puddings and Pie Fillings. These flavorful desserts are like old-fashioned cornstarch pudding in every way — in flavor, in appearance, in actual ingredients.

Each Jell-O Pudding package contains basic ingredients for making a favorite dessert. Exact proportions of cornstarch, sugar, and quality flavorings are blended to the requirements of the special formula.

The chocolate flavor is deep and rich, especially made for Jell-O Puddings in the famous Walter Baker Chocolate plant. The brown-sugar butterscotch taste is luscious and full. The vanilla is delicate. The coconut cream is rich with bits of chewy coconut — Baker's Coconut. And the lemon brings the flavor of fresh-squeezed, fresh-grated lemons.

These fine flavors offer a wide variety of desserts, just by themselves.

In these mixes, amounts of starch and sugar are added in exact proportions to give desserts of perfect creamy consistency and sweetness.

Family Standbys

The Chocolate, Butterscotch, Vanilla, and Coconut Cream Puddings and Pie Fillings are made with milk. As desserts they furnish quick energy and milk nutrients, good for all ages and popular with the whole family.

These mixes can be used in unique ways, too — for making sauces and cake fillings and as a starting point for other
dishes, such as dessert soufflés, candies, ice creams, and even cakes.

Like Jell-O, the cost of Jell-O Puddings is only a few cents a package—often less than the ingredients would cost to buy. A package makes a pint of pudding or pie filling.

A Vi-cup serving of Jell-O Chocolate Pudding made with milk yields 190 calories. It supplies 8% of the protein, 20% of the calcium, 18% of the phosphorus, 6% of the iron, 5% of the vitamin A, 5% of the thiamine (vitamin B₁), 11% of the riboflavin, and 1% of the niacin required by the average adult every day. Such a contribution makes Jell-O Pudding a dessert of importance on any menu!

Finest Lemon Pie

Jell-O Lemon Pie Filling makes pies of perfect texture—smooth, well thickened, and easy to serve. The lively flavor is just tart and “lemony” enough to please most tastes.

Like the other Jell-O Puddings, the lemon filling is quick to make. Just add water, a little more sugar, and egg yolks; bring quickly to boil . . . and the rich filling is ready.

This mixture is a blend of the kinds of ingredients needed for successful lemon pie, controlled with laboratory precision. Cornstarch is the thickener, simple acids combine with natural lemon flavor to furnish the fresh lemon taste, and sugar and salt and a little added coloring complete the formula.

When made as directed one serving contributes 160 calories.

Jell-O Tapioca Pudding

vanilla • chocolate • orange coconut

These new puddings, creamy rich and delicately laced with fine-grained tapioca, bring more Jell-O convenience desserts for good menus. Just add milk to complete the nourishing puddings.

Jell-O Tapioca comes in three delicious flavors.

Real vanilla is used for the vanilla tapioca. The chocolate tapioca contains popular Baker’s Cocoa. For the orange tapioca, flavor is stabilized with an antioxidant which protects the delicate citrus oils. When artificial flavors are used they are added in very small amounts to accent natural flavors.

Famous quick-cooking Minute Tapioca is the basis of these puddings. Exact proportions of sugar, tapioca, and cornstarch are mixed with flavorings and U.S. certified colors to give tapioca creams of perfect consistency and flavor. The cornstarch assures creaminess.

Each serving of pudding supplies ½ cup milk, an important part of the day’s need for children or adults. In terms of the daily needs (for an adult), one serving of Vanilla Tapioca Pudding contributes 6% of the protein, 19% of the calcium, 15% of the phosphorus, 4% of the iron, 5% of the Vitamin A, 5% of the thiamine (vitamin B₁), 11% of the riboflavin, and 1% of the niacin required. It also gives 170 calories.