JELL-O GELATIN RECIPES

Plain or Festive
For many years Jell-O Gelatin has been one of America's very favorite desserts. Its refreshing fruit flavors, clear sparkling colors, and its versatility have given it universal appeal for all age groups. A dish of Jell-O is likely to be one of baby's first contacts with the wonderful world of eating. Fruited Jell-O is second to none among the school-age set. And Jell-O liberally laced with whipped cream in a creamy Bavarian is a dessert sophisticated enough for the most discriminating taste.

Designed for your pleasure by
GENERAL FOODS KITCHENS
ANYBODY CAN MAKE JELL-O

One of the beauties of Jell-O is that it takes so little kitchen know-how to turn out a perfect dessert. Beginning cooks, just learning their way around the kitchen, and experts, too, are on equal footing when it comes to making Jell-O. If you can boil water you can make Jell-O since that’s all the “making” Jell-O takes. This simple step is also the most important step. Jell-O should be dissolved completely in boiling water (1 cup for the regular size 3-ounce package—2 cups for the family size 6-ounce package). Stir until you can no longer see tiny suspended crystals—about 1½ minutes of stirring is usually all that’s needed. When the Jell-O is completely dissolved, the mixture is cooled down with cold water (or other cold liquid), then chilled. Jell-O will start to thicken after about 1 to 2 hours of chilling and will set firmly in 3 to 6 hours.

Jell-O should not be frozen since small ice crystals, formed in the gelatin during the freezing, will melt when the Jell-O is taken from the freezer. This causes the gelatin to separate and become watery.

Quick Setting Jell-O. Dissolve Jell-O in boiling water as usual, but instead of adding cold water, add ice cubes (8 to 10 cubes for the regular size package, 14 for the family size package) and stir constantly for 2 to 3 minutes, or until the Jell-O starts to thicken. Then quickly remove the unmelted ice and chill the Jell-O until firm. The melting ice substitutes for the cold water and, at the same time, chills the Jell-O quickly and effectively.

Soft-Set Jell-O. An interesting, almost totally different dessert can be made with Jell-O when the cold water is increased by ½ cup for the regular size package or 1 cup for the family size. The increased liquid produces a dessert of softer, almost jelly-like consistency. It’s particularly good served with pouring cream or with fruit. This soft-set Jell-O is not suited to molding. Serve it in sherbet glasses or layered with fruit in parfait glasses.
Probably the most popular Jell-O dessert is one in which Jell-O Gelatin takes on the fancy flutings and furrows of an elegant mold. Molding is as simple as the making—unmolding is a little more difficult, but very little.

**Tips on Molding Jell-O.** Pour the prepared Jell-O into a mold and chill it until firm. When making a large plain mold (a 4-cup mold or over), it's best to reduce the liquid slightly. When preparing the regular size (3 oz.) package, reduce the cold liquid from 1 cup to ¾ cup. When preparing the family size (6 oz.) package, reduce the cold liquid from 2 cups to 1½ cups. The regular size 3-ounce package of Jell-O makes enough to fill a 2-cup mold or 4 to 6 individual molds. The family size 6-ounce package makes enough to fill a 4-cup mold or 8 to 12 individual molds. A 2- to 4-cup mold takes from 3 to 6 hours of chilling to become firm—larger molds take longer. It's wise to plan an overnight chilling for molds of over 4 cups. Individual molds will be firm enough to unmold in 2 to 3 hours. Remember, too, that Jell-O sets more quickly in a metal mold, since metal is a better cold conductor than either plastic or pottery.

When the Jell-O is firm enough to unmold, dip a small pointed knife into warm water and, using just the tip of the knife, loosen the Jell-O around the edge. Then quickly dip the mold just to the rim in water
that's warm to the touch. Remove and shake the mold slightly to loosen the Jell-O. Then cover the mold with a chilled serving plate and invert both plate and mold. Repeat if necessary. A few light taps on the bottom of the mold often help loosen the Jell-O.

**Layered Molds.** A layered Jell-O dessert is almost as easy to make as it is pretty to look at, a clear layer topped with fluffy whipped Jell-O, fruit-studded Jell-O sandwiched between two Bavarian layers, or a multi-hued mold featuring several different colors of Jell-O. No matter what the shape of or the ingredients in your layered mold, the first rule is to chill each layer just until set, but not quite firm, before adding the next layer. Pour the first layer into a mold and chill until set but not firm. Then add the next layer—it should be cold so it won't soften the set layer. Chill these two layers until set, then add the next layer. You may build as many layers as you wish—three, however, is a good number for it allows for a variety of colors and some texture contrast.

**Self-layering Fruit Molds.** In the fruit family there are floaters and sinkers. By taking advantage of this, you can make a self-layering mold. Canned fruits, packed in heavy syrup, are sinkers, as are fresh grapes, plums, and orange sections. Fresh apple cubes, banana slices, grapefruit sections, fresh peach and pear slices, and strawberries all float. Pour liquid Jell-O into a mold and add a fruit that will sink, such as canned apricots. Then add a floating fruit, such as sliced bananas. Distribute the fruit as evenly as possible, then chill until firm.

**Fancy Designs.** For a mold with a built-in garnish, pour a thin layer of Jell-O over the bottom of the mold and chill until slightly thickened. Arrange pretty pieces of fruit in the Jell-O and chill until almost firm so the Jell-O holds the fruit in place. Then pour the remaining Jell-O mixture over the design and chill until firm. When you unmold the dessert, it will be crowned with a design of fruit set in sparkling Jell-O.

Spectacular molds are not essential for an elegant Jell-O salad or dessert; gracefully shaped bowls, empty frozen fruit juice cans, ice cube trays, and many other common kitchen utensils make interesting makeshift molds. And, too, there are many short cuts to pretty shapes in Jell-O.

**Jell-O Cut-Ups.** Prepare Jell-O Gelatin as directed for Jell-O Cubes and pour into a shallow pan. Chill until firm. Using cooky cutters, cut into fancy shapes. Serve with cream or use as a garnish. If tiny cutters are used, pile into serving dish and serve with pouring cream. The leftover pieces of Jell-O can be flaked and used as a garnish for fruit or pudding.
Jell-O Cubes. Reduce the cold liquid by $\frac{1}{4}$ cup for every cup used in preparing the Jell-O. Then pour the prepared Jell-O in a shallow square pan. (An 8 x 8 x 2-inch pan is a good size for about 2 cups of Jell-O.) Chill the Jell-O until it's firm, about 2 to 3 hours. It can be hurried up by placing the pan in another pan of ice and water. When the Jell-O is firm, dip a sharp knife in warm water and cut the Jell-O in cubes. If you like, you can dip the pan of cubes quickly in warm water to loosen them. Then spoon out the cubes into serving dishes or arrange them with fruit in a compote. Serve the cubes plain, topped with whipped cream, custard sauce, ice cream, or combine two flavors of Jell-O cubes.

Jell-O Flakes. Pour prepared Jell-O into a shallow pan and chill until it's firm. Break Jell-O into small bits by running a fork through it or forcing it through a sieve. Serve Jell-O Flakes topped with cream, custard sauce, or fruit. Or try Jell-O Flakes folded into chilled vanilla pudding or used as a garnish for fruit or fruit salads.

Jellied Peaches and Cream

| 1 regular size package (3 oz.) Jell-O Strawberry Gelatin | $\frac{1}{4}$ teaspoon almond extract |
| Dash of salt | $\frac{2}{3}$ cup whipped cream or prepared Dream Whip Dessert Topping |
| 1 cup boiling water | 1 cup sliced canned or sweetened fresh peaches, drained |
| 1 cup peach juice and water | |

Dissolve Jell-O and salt in boiling water. Add peach juice and water and almond extract. Place 2 teaspoons of the mixture in each of 6 individual molds or serving dishes. Chill until set but not firm.

Fold whipped cream into $\frac{1}{2}$ cup of the remaining Jell-O. Pour over set Jell-O and chill until set but not firm. Chill remaining Jell-O until slightly thickened. Add peaches. Spoon onto set Jell-O and chill until firm. Unmold. Makes 6 servings.
**Easy Layered Fruit Mold**

1 family size package (6 oz.)
H-Jell-O Lime Gelatin
2 cups boiling water
2 bananas, sliced

1 1/2 cups apricot juice and water
2 1/2 cups drained canned apricot halves

Dissolve Jell-O in boiling water and add apricot juice. Pour into an 8-cup loaf pan. Add apricot halves, then banana slices. (Apricots will sink and bananas will float, forming two fruit layers with a clear layer between.) Chill until firm. Unmold and serve with whipped cream or prepared Dream Whip Dessert Topping, if desired. Makes 10 to 12 servings.

**Banana Mold**

1 regular size package (3 oz.)
H-Jell-O Gelatin (any flavor)
1 cup boiling water
2 to 4 medium bananas

3/4 cup cold water
2 10 1/2-ounce or four 6-ounce empty cans

Dissolve Jell-O in boiling water. Add cold water. Chill until slightly thickened. Place 1 tablespoon of Jell-O in bottom of each can. Center a banana in each can. Then fill cans with remaining Jell-O. Chill until firm. Unmold. Slice and serve as salad or dessert.

**Two-Toned Orange Dessert**

1 regular size package (3 oz.)
H-Jell-O Orange Gelatin
1 cup boiling water
1 package (3 oz.) cream cheese

1 cup cold water
2 teaspoons lemon juice
1 cup diced orange sections

Dissolve Jell-O in boiling water. Add cold water and lemon juice. Chill until slightly thickened. Then fold oranges into half of Jell-O mixture and turn into individual molds or serving dishes; chill until set but not firm. Stir cream cheese until well softened and blend into remaining slightly thickened Jell-O. Spoon onto set Jell-O. Chill until firm. Unmold. For salad, serve on crisp lettuce with a creamy dressing. For dessert serve with whipped cream or prepared Dream Whip Dessert Topping, if desired. Makes 6 servings.
Something New
to do with Jell-O

Have you ever tried whipping Jell-O into a frothy cloud of its former self? If you haven't, you've a surprise in store. You can produce a dessert that's an appetizing pastel rendition of the clear, colorful Jell-O desserts you usually serve. Or you can make creamy Bavarians by folding mounds of whipped cream into slightly thickened Jell-O. Try substituting fruit juices or a carbonated beverage for the cold water when making Jell-O or let a dash of almond or other extract lend a perky flavor. And milk substituted for part of the water in making Jell-O results in a delicious dessert that resembles Spanish cream.

To Whip Jell-O. Prepare, then chill Jell-O until it thickens slightly. It should resemble a thick syrup in consistency. Place the bowl of thickened Jell-O in a pan of ice and water and whip with a rotary beater until thick and fluffy. The ice water bath keeps the Jell-O chilled. If it warms, it won't whip properly. Spoon the whipped Jell-O into serving dishes and chill until firm.
Tilt Top Dessert

1 regular size package (3 oz.) Jell-O Strawberry Gelatin
1 cup boiling water
1 cup cold water
1 cup whipped cream or prepared Dream Whip Dessert Topping

Dissolve Jell-O in boiling water. Add cold water. Chill until slightly thickened. Set aside ½ cup Jell-O for topping and 2 tablespoons for garnish. With remaining Jell-O fill small parfait glasses or sherbets about two-thirds full. Tilt glasses in refrigerator by catching base between bars of refrigerator rack and leaning tops of glasses against wall. Chill until firm. Fold whipped cream into the ½ cup of slightly thickened Jell-O. Pile lightly in glasses. Garnish with reserved 2 tablespoons Jell-O. Serves 4 or 5.

Fluffy Lime Dessert

1 family size package (6 oz.) Jell-O Lime Gelatin
2 cups boiling water
1 cup canned pineapple juice
1 cup ginger ale


Jellied Eggnog

1 regular size package (3 oz.) Jell-O Lemon Gelatin
1 tablespoon sugar
Dash of salt
3/4 cup boiling water
1 cup milk
1/4 cup light cream
1/4 teaspoon nutmeg
2 eggs, well beaten

Pastel Layer Dessert

1 regular size package (3 oz.) Jell-O Gelatin (any flavor)
1 cup boiling water
8 to 12 ice cubes

Dissolve Jell-O completely in boiling water. Add ice cubes and stir constantly 2 or 3 minutes or until Jell-O starts to thicken. Remove unmelted ice. Pour 2 tablespoons Jell-O into each of six dishes or parfaits. Chill in refrigerator. Set aside 2/3 cup of the clear Jell-O for layering. Set bowl of remaining Jell-O in larger bowl of ice and water and whip until fluffy and thick. Spoon half of the whipped Jell-O over layer in glasses. Layer clear Jell-O with remaining whipped Jell-O, finishing with a light garnish of clear Jell-O on top. Makes 6 servings.

Grape Juice Bavarian

1 regular size package (3 oz.) Jell-O Lemon or Orange Gelatin
1/4 cup sugar
1 cup boiling water
1 cup grape juice*

1 cup whipping cream or
1 envelope Dream Whip Dessert Topping Mix

*Orange or unsweetened canned pineapple juice may be substituted.

Dissolve Jell-O and sugar in boiling water. Add grape juice. Chill until slightly thickened. Whip cream or Dream Whip and fold into thickened Jell-O. Spoon lightly into sherbet glasses. Chill until firm. Makes 6 servings.

Pineapple Snow

1 regular size package (3 oz.) Jell-O Lemon Gelatin
Dash of salt
1 cup boiling water
1 cup canned pineapple juice
2 egg whites, unbeaten
1 cup drained canned crushed pineapple

Dissolve Jell-O and salt in boiling water. Add pineapple juice and chill until slightly thickened. Set bowl of Jell-O in larger bowl of ice and water. Add egg whites and whip with egg beater until fluffy and thick. Fold in pineapple. Pour into individual molds or serving dishes. Chill until firm. Serve with custard sauce. Makes 8 to 10 servings.
**Cream Whip**

1 regular size package (3 oz.)
Jell-O Gelatin (any red flavor)
1/2 cup whipping cream
1 cup boiling water
1 cup cold water

Dissolve Jell-O in boiling water. Add cold water. Chill until slightly thickened. Set bowl of Jell-O in a larger bowl of ice and water. Add cream to Jell-O. Whip with egg beater until fluffy and thick. Spoon into serving dishes; chill about 2 hours. Makes 4 to 6 servings.

**Pineapple Bavarian**

1 regular size package (3 oz.)
Jell-O Orange Pineapple Gelatin
1/2 teaspoon salt
1 cup boiling water
1 cup canned pineapple juice and water
1 cup whipping cream or 1 envelope Dream Whip Dessert Topping Mix
3 tablespoons sugar
3/4 cup drained canned crushed pineapple

Dissolve Jell-O and salt in boiling water. Add pineapple juice and chill to thicken slightly. Whip cream or Dream Whip; fold into Jell-O. Combine sugar and pineapple; fold into Jell-O mixture. Spoon into dessert dishes or a 4-cup mold. Chill until firm. Garnish with maraschino cherries or nuts, if desired. Makes 8 servings.

**Milk Dessert**

1 regular size package (3 oz.)
Jell-O Gelatin (any flavor)
1 cup boiling water
2 cups milk

Fruit and Jell-O are Flavor Mates

There's no more perfect dessert to end a bounteous meal than one combining fruit and Jell-O. It's light and refreshing, and Jell-O's bright, sparkling colors lend eye and taste appeal to any mealtime finale. Fruited Jell-O, garnished with crisp greens and dressed with a creamy dressing, also plays the salad role.

Almost any fruit can be added to Jell-O with delightful results, except some fresh tropical fruits. Fresh pineapple, figs, mangoes, and papaya all contain an enzyme that interferes with the setting action of Jell-O. These fruits can be used, however, if they are cooked, since heat destroys the offending enzyme. Frozen fruit juice concentrates, containing juices from any of these fruits must also be heated to a boil before using them in Jell-O recipes.

Most recipes call for 1 1/2 to 2 cups of fruit for a 3-ounce package of Jell-O prepared according to package directions. As much as 3 to 4 cups of fruit may be added to the 6-ounce package. Before adding fruit (or vegetables) Jell-O should be chilled until slightly thickened (unless otherwise directed) to keep the fruit suspended.
**Fruit Refresher**

- \(1\frac{1}{2}\) cups fresh or canned fruit or berries*
- \(\frac{1}{4}\) to \(\frac{1}{2}\) cup sugar*

\(\frac{1}{2}\) cups fruit juice and water
- 1 regular size package (3 oz.) Jell-O Gelatin (any flavor)
- 1 cup boiling water

*If canned fruit is used, reduce or omit sugar according to taste.

Combine fruit and sugar and let stand 10 minutes. Drain; measure juice and add water to make \(1\frac{1}{2}\) cups. Dissolve Jell-O in boiling water. Add fruit juice and water. Chill, stirring occasionally as Jell-O sets to give soft—not firm—jelly. Then add fruit and serve in sherbet glasses. Garnish with whipped cream or prepared Dream Whip Dessert Topping, if desired. Makes 6 to 8 servings.

**Fruit Sauce.** Use recipe for Fruit Refresher. Serve over plain cake, ice cream, or puddings.

**Frosty Mandarin Orange Dessert**

- 1 family size package (6 oz.) Jell-O Orange Gelatin
- 2 cups boiling water
- 1 cup drained canned mandarin oranges

1 cup mandarin orange juice and cold water
- 1 pint orange sherbet, softened

Dissolve Jell-O in boiling water. Add mandarin orange juice and water. Chill until slightly thickened. Fold in sherbet and mandarin oranges. Pour into serving dishes and chill until firm. Makes 8 servings.

**Cherry Cola Dessert**

- 1 regular size package (3 oz.) Jell-O Cherry Gelatin
- 1 cup boiling water
- \(\frac{3}{4}\) cup (6-oz. bottle) cola beverage
- \(1\frac{3}{4}\) cups drained canned pitted Bing cherries

Dissolve Jell-O in boiling water. Add cola beverage. Chill until slightly thickened. Then fold in cherries. Pour into 4-cup mold, individual molds, or serving dishes. Chill until firm. Serve with whipped cream or prepared Dream Whip Dessert Topping, if desired. Makes 5 servings.
Quick Fruit Surprise

1 regular size package (3 oz.) Jell-O Gelatin (any flavor)
1 package (10 oz.) Birds Eye Red Raspberries or Sliced Strawberries, not thawed
1 1/4 cups boiling water

Dissolve the Jell-O in boiling water. Add the frozen block of fruit and stir gently until the fruit has completely separated. Beat with egg beater for 1 full minute; then pour into sherbet or other serving glasses. Chill until firm. Makes 7 servings.

Sea Breeze Salad

1 regular size package (3 oz.) Jell-O Lime Gelatin
1 tablespoon lemon juice
1/4 teaspoon salt
1 cup boiling water
1 cup cottage cheese
1 cup drained canned crushed pineapple


Spiced Blackberry Cocktail Dessert

1 regular size package (3 oz.) Jell-O Blackberry Gelatin
1/2 cup cold water
1/2 cup fruit cocktail juice
1/4 teaspoon cinnamon
1 1/2 cups drained canned fruit cocktail

Mix Jell-O and cinnamon. Add boiling water and stir until Jell-O is dissolved. Add cold water and fruit juice; then chill until slightly thickened. Fold in fruit cocktail. Pour into dessert dishes or a 4-cup mold and chill until firm. Makes 6 servings.
Quick Fruited Dessert

1 regular size package (3 oz.) Jell-O Gelatin (any flavor)
1 cup boiling water
1 package (10 or 12 oz.) Birds Eye fruit
1/2 to 3/4 cup cold water
1 tablespoon lemon juice (optional)

*Use Birds Eye Red Raspberries, Mixed Fruit, or Sliced Strawberries. Do not thaw before using.


Fruited Dessert Sauce. Use recipe for the Fruited Dessert, increasing cold water to 1 cup. Serve on cake or puddings. Makes about 3 1/3 cups sauce. If sauce becomes too stiff, it may be softened by placing it over hot water for a few minutes.

Jellied Waldorf Salad

1 regular size package (3 oz.) Jell-O Lemon Gelatin
1/4 teaspoon salt
1 cup boiling water
1 cup cold water
2 teaspoons vinegar
1 cup diced red apples
1/4 cup chopped walnuts
3/4 cup diced celery, seasoned with 1/4 teaspoon salt

Salads with Jell-O and Vegetables

Clear shimmering Jell-O, especially the tangy flavors, lemon, orange, apple, lime, and orange pineapple, makes an ideal showcase for crisp vegetables. These salads can be molded in fancy shapes, cut into squares, or spooned onto crisp greens—anyway you serve them they lend a delicious, refreshing note to menus.

**Tangy Vegetable Salad**

- 1 regular size package (3 oz.) Jell-O Apple or Lemon Gelatin
- 1 cup boiling water
- 1 cup cold water
- ¾ teaspoon salt
- Dash of pepper
- 2 tablespoons vinegar
- 2 teaspoons grated onion
- 1½ cups leftover cooked or raw vegetables
- ½ cup diced celery


**Golden Glow Salad**

- 1 regular size package (3 oz.) Jell-O Lemon Gelatin
- ½ teaspoon salt
- 1⅛ cups boiling water
- 1 cup canned crushed pineapple
- 1 tablespoon lemon juice
- 1 cup grated raw carrots
- ½ cup raisins (optional)

### Vegetable Medley Mold

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<th>Quantities</th>
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<tr>
<td>1 regular size package (3 oz.)</td>
<td>1 to 1 1/2 tablespoons vinegar</td>
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<tr>
<td>Jell-O Lemon Gelatin</td>
<td>1/2 teaspoon salt</td>
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<tr>
<td>1/2 teaspoon salt</td>
<td>3/4 cup finely diced celery</td>
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<tr>
<td>1 cup boiling water</td>
<td>1/4 cup finely diced green pepper</td>
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<tr>
<td>1 cup cold water</td>
<td>1/2 cup shredded carrots</td>
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Dissolve Jell-O and 1/2 teaspoon salt in boiling water. Add cold water and vinegar. Blend. Chill until slightly thickened. Season vegetables with remaining 1/2 teaspoon salt and fold into slightly thickened Jell-O mixture. Pour into a shallow pan, individual molds, or a 4-cup mold. Chill until firm. Unmold. Garnish with tomatoes, if desired, and serve with crisp greens and mayonnaise. Makes 4 to 6 servings.

### Molded Vegetable Salad Relish

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<tr>
<td>1 regular size package (3 oz.)</td>
<td>2 teaspoons grated onion</td>
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<tr>
<td>Jell-O Lime Gelatin</td>
<td>Dash of pepper</td>
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<tr>
<td>3/4 teaspoon salt</td>
<td>3/4 cup finely chopped cabbage</td>
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<tr>
<td>1 cup boiling water</td>
<td>3/4 cup finely chopped celery</td>
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<tr>
<td>3/4 cup cold water</td>
<td>1/4 cup finely chopped green pepper</td>
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<tr>
<td>2 tablespoons vinegar</td>
<td>2 tablespoons diced pimento</td>
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Dissolve Jell-O and salt in boiling water. Add cold water, vinegar, onion, and pepper. Chill until slightly thickened. Then fold rest of ingredients into Jell-O mixture. Pour into a shallow pan, 6 individual salad molds, or 8 small relish molds. Chill until firm. Unmold. Serves 6 to 8.

### Winter Vegetable Salad

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<th>Ingredient</th>
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<tr>
<td>1 regular size package (3 oz.)</td>
<td>1 tablespoon vinegar</td>
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<tr>
<td>Jell-O Lime Gelatin</td>
<td>1/2 cup diced celery</td>
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<tr>
<td>3/4 teaspoon salt</td>
<td>1/2 cup finely shredded cabbage</td>
</tr>
<tr>
<td>1 cup boiling water</td>
<td>2 tablespoons sliced pimento</td>
</tr>
<tr>
<td>1 cup cold water</td>
<td>1 teaspoon grated onion</td>
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What's for Dessert?

When dessert is the highlight of the meal and you want something special, or if you’re entertaining friends with “dessert and coffee,” choose one of these Jell-O desserts. Try Strawberry Bavarian Pie or, for a really spectacular dessert, serve Crown Jewel Dessert.

**Crown Jewel Dessert**

- 1 regular size package (3 oz.) each Jell-O Apple, Grape, and Cherry Gelatin
- 3 cups boiling water
- 2 cups cold water
- 1 cup pineapple juice
- ¼ cup sugar
- 1 regular size package (3 oz.) Jell-O Strawberry Gelatin
- 18 (2 packages) ladyfingers, split
- 2 envelopes (4-oz. package) Dream Whip Dessert Topping Mix

Prepare Apple, Grape, and Cherry Jell-O separately, using 1 cup boiling water and ½ cup cold water for each. Pour into separate 8x8x2-inch pans and chill until firm. Cut into ½-inch cubes.

Combine pineapple juice and sugar in saucepan and bring to a boil. Remove from heat and add Strawberry Jell-O; stir until dissolved. Add remaining ½ cup cold water; chill just until syrupy. Line bottom and sides of two 9-inch pie pans with ladyfingers cut in half. Prepare Dream Whip as package directs; fold in syrupy Strawberry Jell-O. Then fold in Jell-O cubes. Pour mixture into lined pans. Chill 8 hours. Makes 12 to 16 servings.
### Strawberry Bavarian Pie

- 1 regular size package (3 oz.) Jell-O Strawberry Gelatin
- 1/4 cup sugar
- Dash of salt
- 1 cup boiling water
- 1/3 cup cold water
- 2 tablespoons lemon juice
- 2 cups strawberries, crushed*
- 1 cup whipping cream or
  - 1 envelope Dream Whip
  - Dessert Topping Mix
- 1 baked 9-inch pie shell

*One box (10 oz.) Birds Eye Sliced Strawberries, thawed and drained, may be substituted for crushed strawberries. Omit sugar.

Dissolve Jell-O, sugar, and salt in boiling water. Add cold water and lemon juice. Chill until slightly thickened. Fold in strawberries. Then whip cream or Dream Whip and fold into Jell-O mixture. Spoon into pie shell. Chill until firm.

### Jellied Fruit Shortcakes

- 1 regular size package (3 oz.) Jell-O Gelatin (any red flavor)
- 1 cup boiling water
- 1 cup fruit juice and water
- 6 individual sponge shortcakes
  - or sponge cake squares
- 1 cup diced fresh or drained
  - frozen fruit or berries

Dissolve Jell-O in boiling water. Add fruit juice and water. Cool to room temperature. Carefully pour 1 cup cooled Jell-O over shortcakes in serving dishes. Chill.

Meanwhile, add fruit to remaining Jell-O and chill until slightly thickened. Then top cakes with fruit mixture, pouring some of mixture on outside of cakes to form a glaze. Chill until firm. Makes 6 servings.

### Milk Sherbet

- 1 regular size package (3 oz.) Jell-O Orange or Grape Gelatin
- 2 cups milk
- Dash of salt
- 1/2 cup sugar
- 1 cup boiling water

Dissolve Jell-O, salt, and sugar in boiling water. Chill until Jell-O is cold and syrupy. Add milk gradually, stirring constantly. Pour into freezing tray of refrigerator and freeze until mixture is frozen about 1/2 inch around edge. Beat with egg beater until fluffy. Return to tray and freeze until firm, 4 1/2 to 5 hours. Makes 1 1/2 pints sherbet.
Rosy Glazed Apples

1 regular size package (3 oz.) Jell-O Strawberry Gelatin
1 regular size package (3 oz.) Jell-O Apple Gelatin
1 1/2 cups boiling water
1 cup cold water
6 large red baking apples, cored
1 large stick cinnamon
6 whole cloves

Dissolve both packages of Jell-O in boiling water; add cold water. Starting at stem end, pare off a 1-inch strip of skin around each apple. Place apples, stem end up, in a large skillet.

Pour Jell-O syrup over apples in skillet. Add spices. Place skillet over medium heat and bring liquid to a boil. Cover; reduce heat. Simmer apples 15 minutes or until tender. Remove cover. Place skillet under broiler about 2 inches from heat. Broil apples, basting frequently, 15 minutes or until apples are glazed and lightly browned. Serve warm or cool with syrup. Makes 6 servings.

Note: If apples are to be stored in refrigerator, pour syrup into a small pan and chill until set. Before serving, flake, rice, or dice the set syrup and arrange around each serving.

Creamy Frozen Dessert

1 regular size package (3 oz.) Jell-O Gelatin (any flavor)
3/4 cup sugar
Dash of salt
1 cup boiling water
2 cups milk
1 cup whipping cream

Dissolve Jell-O, sugar, and salt in boiling water. Add milk and blend well. (Mixture will curdle but will be smooth when frozen.) Pour into freezing tray of refrigerator, setting control for coldest freezing temperature. Freeze 45 minutes, or until mixture is frozen about 1/2 inch around edge.

Whip cream until thick and glossy. Turn partially frozen mixture into cold bowl and beat with beater until fluffy; then fold into whipped cream. Return to tray and freeze about 30 minutes longer, then turn into cold bowl and beat until smooth but not melted. Freeze until firm, about 3 hours. Makes about 1 1/2 quarts.
Raspberry Pastel Party Pie

1 1/4 cups raspberry juice and water
1 regular size package (3 oz.) Jell-O Raspberry Gelatin
1 pint vanilla ice cream
1 package (10 oz.) Birds Eye Red Raspberries, thawed and drained
1 baked 8-inch pie shell, cooled

Bring juice mixture to a boil and add Jell-O; stir to dissolve. Add ice cream by spoonfuls, stirring until melted. Then chill until thickened but not set. Fold in raspberries. Turn into pie shell. Chill until firm. Garnish with whipped cream or prepared Dream Whip Dessert Topping. Serves 6.

Pastel Pudding. Spoon pie filling into serving dishes; chill until firm.

Amber Apple Pie

1 regular size package (3 oz.) Jell-O Apple Gelatin
1 to 2 tablespoons sugar
1/4 teaspoon salt
1/8 teaspoon cinnamon
1/8 teaspoon nutmeg
1 cup boiling water
8 to 12 large ice cubes
1/2 teaspoon lemon juice
2 cups diced fresh apples, (about 3 apples)
1 baked 9-inch pie shell

Combine Jell-O, sugar, salt, and spices. Add boiling water and stir until Jell-O is completely dissolved. Add ice cubes and stir constantly 2 to 3 minutes, or until Jell-O starts to thicken. Remove unmelted ice. Add lemon juice and let stand 2 to 3 minutes. Then add apples. Stir. Pour into pie shell. Chill until set, about 3 hours. Serve with whipped cream or prepared Dream Whip Dessert Topping, if desired. Serves 6 to 8.

Peach Gem Pie. Use recipe for Amber Apple Pie, substituting Orange Jell-O and omitting sugar, salt, and spices. Substitute almond extract for lemon juice and sliced fresh peaches for apples.
There's a Party in your Future

**Jell-O Carousels.** Prepare Jell-O Gelatin (any flavor) as package directs; pour into glass dishes. Chill until almost firm. Arrange animal crackers in Jell-O around edge of glass and insert a candy stick in center of Jell-O. Chill until firm. Garnish base of candy stick with whipped cream or prepared Dream Whip Dessert Topping.

**Jell-O Petits Fours.** Prepare a regular size package Jell-O Gelatin (any flavor) as package directs, reducing cold water to \( \frac{3}{4} \) cup. Pour into shallow pan and chill until firm. Cut shapes from Jell-O and from plain cake using same cutter. Place Jell-O on top of cake and frost sides with whipped cream or prepared Dream Whip Dessert Topping or serve with custard sauce. Use heart shapes and red Jell-O for Valentine's Day—shamrocks of Lime Jell-O for St. Patrick's Day.

**Jell-O Sprinkle.** Sprinkle any flavor of Jell-O Gelatin (right from the box) on cereal, puddings, buttered toast, or ice cream. Brush baked sugar cookies with egg white and sprinkle with Jell-O in place of colored sugar.
Scalloped Jell-O. Prepare Jell-O Gelatin (any flavor) as package directs and pour half into glass dishes. Chill until firm. Chill remaining Jell-O to thicken slightly and whip (see p. 8) until thick. Then make a scalloped border around edge of firm Jell-O in dishes by scooping out spoonfuls with a 1/2 teaspoon measure. Top with whipped Jell-O and garnish with the bits of scooped-out Jell-O.

Birthday Surprise. Prepare a family size package of Jell-O Gelatin (any red flavor) as package directs, reducing cold water to 1 1/2 cups. Pour into 4-cup ring mold. Chill until firm, then unmold and fill center with ice cream. Insert birthday candles in marshmallows and large gumdrops and place around edge of ring.

Jell-O Sundae. Prepare Jell-O Gelatin as package directs and pour into serving dishes. Chill until firm. Top with scoops of ice cream and sprinkle with nuts or Baker's Angel Flake Coconut.

Candy Stripe Parfait. Prepare Jell-O Gelatin (any flavor) as package directs. Pour into parfait glasses, filling about 3/4 full. Chill until firm. Pour light cream over top. With a paper straw, make deep tunnels at intervals around outside and through center of Jell-O. Allow cream to settle into tunnels.


Fruit Delight. Prepare a regular size package of Jell-O Gelatin (any flavor) as package directs. Pour half into shallow pan and chill until firm. Then cut into cubes. Chill rest of Jell-O until slightly thickened and whip (see p. 8) until fluffy. Fold in Jell-O cubes and 2/3 cup drained canned or frozen fruit (except pineapple). Makes 6 to 8 servings.

Jell-O Flower Pots. Insert a toothpick through a long green gumdrop for the flower stem. Snip down either side of stem with scissors to form 2 leaves. Cut a large round gumdrop in half horizontally for base and blossom. Cut one to resemble blossom; attach to top of stem. Anchor to base. Place gumdrop flower in center of custard cup of prepared Jell-O Gelatin that has been chilled until firm. Garnish with whipped cream.
Now you can buy JELL-O in
12 delicious flavors
(regular size 3-ounce package)

Raspberry, Cherry, Strawberry, Orange, Lemon, Lime, Apple, Grape, Black Cherry, Orange Pineapple, Blackberry, Black Raspberry.

For your convenience

When you want twice the servings of any JELL-O recipe, buy the new Family Size package (6 ounces). It's Economical, Too! There are TEN delicious flavors: Cherry, Raspberry, Strawberry, Lemon, Lime, Orange, Orange Pineapple, Black Cherry, Black Raspberry, and Blackberry.