

Fruity Gelatin Delight



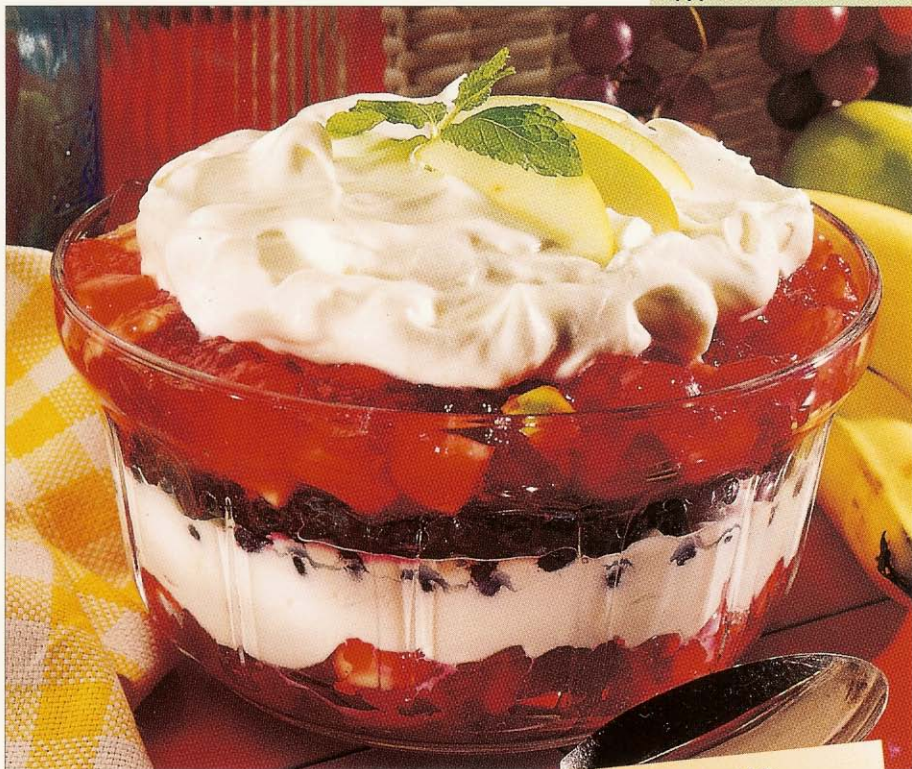
PREPARATION TIME
35 minutes



COOKING TIME
none



PERFECT PARTNER
angel food cake



Instead of using the fresh fruit in this recipe, why not lower your food bill by using one 15-ounce can fruit cocktail? Canned fruit is also a good alternative when fresh produce is out of season.

SHOPPING LIST

- whipped topping • pecans
- blueberries • banana
- apple • grapes
- raspberry gelatin

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INGREDIENTS

- 1 (3-ounce) package raspberry gelatin
- 1 cup boiling water
- 10 large ice cubes
- 1 small tart apple, chopped
- 1/2 cup seedless red or green grape halves
- 1 small banana, sliced
- 1/4 cup chopped pecans
- 2 cups whipped topping
- 1/2 cup blueberries

SERVES **6**

COOKIN'
Express

• If the quick-cooking method found on the gelatin package isn't fast enough, try an even faster method. Dissolve the gelatin in just a few tablespoons of boiling water, then add ice water for the rest of the liquid.

Make Ahead

Pour the gelatin into a square pan after ice has melted. Chill until firm, about 30 minutes. Cut into small squares and layer as recipe directs in step 4.

♦ VARIATION

Rather than stirring the fresh fruit into the gelatin in step 3, add it as separate layers in step 4.

1 Dissolve gelatin in boiling water in a medium bowl.



2 Add ice cubes to bowl; stir for 3 minutes or until melted.

3 Chill gelatin in refrigerator for 15 minutes. Fold in apple, grapes, banana and pecans. Cover and chill for about 15 minutes.



4 Spoon about 1/4 of the gelatin mixture into a clear glass bowl. Alternate layers of whipped topping, blueberries and remaining gelatin in bowl, ending with whipped topping. Serve immediately.