**Joys of Jello**

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**Strawberry Jello Pretzel Dessert:**

[http://www.cooks.com/rec/view/0,1913,152173-244197,00.html](http://www.cooks.com/rec/view/0%2C1913%2C152173-244197%2C00.html)

LAYER #1:

2 c. crushed pretzels (grate in food processor)
3/4 c. butter, melted
3 tbsp. sugar

Mix above ingredients into 9 x 13 inch pan. Press flat onto bottom of pan. Bake at 400 degrees for 5 minutes. Let cool.

LAYER #2:

8 oz. cream cheese, softened
1 c. sugar
8 oz. Cool Whip

Mix together until smooth. Spoon over pretzel layer.

LAYER #3:

2 (3 oz.) pkg. strawberry Jello
2 c. boiling water
2 (10 oz.) pkg. frozen strawberries

Mix strawberry Jello and boiling water together. Add sliced strawberries. Refrigerate for about 1 hour until slightly jelled. Pour carefully over cream cheese mixture. Refrigerate.

**Handwritten Recipe: Jello Salad (good)**

Set solid: 1 pkg small lemon Jello

Beat following until moderately thick:

1/2 pt. whip cream

1 3 oz. cream cheese

Set aside.  Cut up: 1 small bottle maraschino cherries

Drain well: 1 no. 2 can crushed pineapple

Add ½ C chopped nuts to cream mixture. After Jello is set mix cream with Jello. Refrigerate & serve when solid.

**Banana Sea Foam**

1 pkg. (3 oz.) lime-flavored gelatin

1 cup boiling water

1 pkg. instant vanilla pudding

1 cup milk

3 fully ripe bananas

1 Tbsp. lemon juice

1 cup heavy cream, whipped

Frozen strawberries, thawed

Dissolve the gelatin in the 1 cup water.  Chill gelatin, stirring occasionally, until sl﻿ightly thickened.  Prepare pudding with the 1 cup milk.  Combine gelatin and pudding.  Mash bananas with a fork or rotary beater; blend in lemon juice.  Combine bananas and whipped cream; fold into pudding mixture.  Turn into a 1 1/2 quart mold.  Chill until firm.  Unmold on serving plate.  Serve garnished with strawberries.  Makes 8 servings.

**Cranberry-Jello Mold**

2 small pkgs. or 1 large red Jello

2 c. hot water

1 can cranberries (jelly or whole)

1 carton sour cream

Dissolve jello and let partially thicken in refrigerator.  Beat with electric beater.  Add cranberries and sour cream.  Pour into oiled mold to set.

**Handwritten Recipe: Christmas Pudding**

1 pt. boiling water
1 C Grape Nuts

1 C sugar

1 pkg. raspberry Jello

1 tsp. cinnamon

Let get cold.  Add 1 C. chopped dates. 1 C. nuts 1 C. steamed raisins. Serves 9.

**Bread-and-Butter Pudding**

4 slices buttered bread, quartered

1/2 cup sugar

1 package (5 oz.) Jello Vanilla Pudding and Pie Filling

4 cups milk

1/2 cup raisins

1/2 tsp. nutmeg

Place buttered bread quarters in a baking dish. Sprinkle with 1/4 cup of the sugar. Combine remaining sugar, Jello Pudding, milk, and raisins in a saucepan. Cook and stir over medium heat until mixture comes to a full boil. Pour over bread slices. Sprinkle with nutmeg. Serves 6 - 8.

**Crown Jewel Pie**

1 package each Jell-O Orange, Cherry and Lime Gelatins (or any flavors you like)

4 cups boiling water

1 1/2 cups cold water

1 package Jell-O Lemon Gelatin

1/4 cup sugar

1/2 cup pineapple juice

2 envelopes Dream Whip or 2 cups whipping cream

Ladyfingers to line pie pan

Prepare the three flavors of gelatin separately, using the hot and cold water for each. Pour each flavor into an 8-inch square pan. Chill into firm, or overnight.

Then combine the lemon gelatin, sugar, and remaining 1 cup boiling water; stir until gelatin and sugar are dissolved. Stir in pineapple juice. Chill until slightly thickened.

Cut firm gelatins into 1/2 inch cubes. Then prepare whipped topping mix as directed on package or whip the cream; blend with lemon gelatin. Fold in gelatin cubes. Line pan with ladyfingers. Pour mixture into pan. Chill at least 5 hours or overnight.

**Chocolate Peanut Butter Pie**

1 package (6-serving size) Jell-O chocolate pudding and pie filling

2 1/3 cups milk

2/3 cup creamy or chunky peanut butter

1 baked 9-inch pie shell, cooled

Combine pie filling mix, milk, and peanut butter in a saucepan. Cook and stir over medium heat until mixture comes to a full bubbling boil. Remove from heat; cool 5 minutes, stirring twice. Pour into pie shell. Chill about 3 hours. Garnish with prepared whipped topping, if desired.

**Lime Ribbon Delight**

1 package Betty Crocker White cake mix (or any white cake mix)

1 package lime-flavored gelatin

1 cup hot water

1/2 cup fruit juice or water

1/2 cup drained crushed pineapple

1/4 cup chipped nuts

Few drops lemon juice

1 cup whipping cream & 1/4 cup confectioners' sugar (or one can whipped white frosting)

Bake cake in two round layer pans, as directed on package. Cool.

Dissolve gelatin in hot water. Add fruit juice and chill until almost firm. Add pineapple, nuts and lemon juice.

Place two strips of aluminum foil across the bottom of each layer pan, letting strips extend over edge. Replace cake layers, placing one layer back in pan upside down and the other right side up. This will make a better looking cake. Spoon the fruit gelatin over the two layers. Chill until firm.

Whip cream with confectioners' sugar. Lift cake layers out of pans, using extended edges of foil. Stack layers gelatin side up. Frost sides with whipped cream. Refrigerate until serving time. Decorate with miniature white clay pipes for St. Patrick's Day.

**Easy Raspberry or Strawberry Salad**

2 boxes raspberry or strawberry Jello

1 c. cold water

1 small can crushed pineapple (drained)

1 c. hot water

2 c. vanilla ice cream

Dissolve Jello in hot water. Add cold water and stir until dissolved. Add ice cream and stir until melted. Let set 5 minutes and then add the crushed pineapple. Refrigerate.

**Cherry Salad Supreme**

1 (3 oz.) pkg. cherry Jello

1 (21 oz.) can cherry pie filling

1 (8 ¾ oz.) can (1 c.) crushed pineapple

1 (3 oz.) pkg. lemon Jello

1 (3 oz.) pkg. cream cheese

½ c. whipping cream

1 c. tiny marshmallows

Dissolve cherry Jello in 1 c. boiling water. Stir in pie filling. Turn into 9x9x2 inch baking dish. Chill until partially set. Dissolve lemon Jello in 1 c. boiling water. Beat cream cheese and gradually add lemon Jello. Stir in undrained pineapple. Whip ½ c. whipping cream. Fold into lemon mixture with 1 c. marshmallows. Spread on top of cherry layer. May be topped with 2 T. chopped nuts. Chill until set. Makes 12 servings.

**Coke Salad**

1 can black Bing cherries (pitted)
1 c. sugar

1 pkg. cherry Jello (small)

1 pkg. raspberry Jello (small)

1 large can crushed pineapple

1 (8 oz.) Coke

Combine first four ingredients and boil 3 minutes. (Recipe doesn’t call for it but 2 C. boiling water must be needed.) Let cool for a few minutes. Add large can crushed pineapple and 8 oz. Coke. Refrigerate overnight for best results. A pretty salad for holidays and serves 10 – 12 servings.

**Frosted Salad**

2 pkg. lemon Jello

1 can crushed pineapple

3 large bananas

3 c. miniature marshmallows

3 large bananas

Mix Jello with 2 c. hot water. Add 2 bottles of 7-up. When cool add drained pineapple, sliced bananas and marshmallows. When jelled frost.

Frosting: 1 c. pineapple juice

½ c. sugar

1 egg

1 T. flour

1 pkg. Dream Whip

Bring to boil and let cool. Stir in 1 pkg. prepared Dream Whip (or 1 c. Cool Whip). After frosting salad, sprinkle with grated cheese.

**Fresca Applesauce Salad**

1 can applesauce (No. 2 can)

1 family size red Jello or 2 small boxes

1 flat tin of crushed pineapple

1 (13 oz.) can Fresca, Sprite or 7-Up

Bring applesauce to boil in heavy saucepan. Pour in Jello, stirring until dissolved. Set aside for 5 minutes. Add undrained can of pineapple. Add Fresca. Chill. This is great with rich meals for it is very tart.

**Some fun Jello sites:**

<http://brands.kraftfoods.com/jello/recipes/>

<http://victoriabelanger.wordpress.com/>