Amazing Dessert Recipes

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Hostess Twinkies Dessert

10 Hostess Twinkies, slice in 1/2 long way

Put cream side up in 9 x 13 pan. Put 2 cans chocolate pudding on top and cover with 12 ounce package Cool Whip. Crush 2 Heath bars. Spread over top. Refrigerate overnight. Monroe, Michigan

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Mini Dessert Cups

1 pkg. refrigerated sugar cookie dough
2 (8 oz.) cream cheese, softened and
mixed with,
2/3 c. powdered sugar
Assorted fruits: strawberries, kiwi,
grapes, etc.

Form cookie dough into 48 walnut-sized balls. Place each into greased mini muffin tins. Dredge tart shaper in powdered sugar and press to spread dough. Bake at 375 degrees for 10 to 12 minutes. Remove from oven and re-press. Cool. Place small amount of cream cheese-sugar mixture into each cup and garnish with fresh fruit.

Dumpling Dessert

2 1/4 lb. tart cooking apples
3/4 c. sugar
1 c. water
2 tbsp. lemon juice
1 c. biscuit mix
1/3 c. milk
1 tbsp. sugar mixed with 1/2 tsp.
cinnamon

Pare, core and thinly slice apples. Place apples in a 12 inch skillet or wide saucepan. Add 3/4 cup sugar, water and lemon juice and stir well. In small bowl, stir together the biscuit mix and milk until mix is moistened. Heat apple mixture to boiling. Drop dumpling mixture in 6 portions over apples. Simmer uncovered for 10 minutes. Sprinkle with cinnamon and sugar. Cover and simmer until apples are tender and dumplings are cooked through, about 10 minutes longer. Alliance, Ohio

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Meringue Dessert

3 egg whites, beaten stiff so they
hold shape in bowl
1 tsp. baking powder
1 c. sugar
1/2 c. nut meats
10 soda crackers, rolled fine

Turn into 8 or 9 inch buttered pie tin and bake 30 minutes at 300 degrees. Put vanilla ice cream on top when serving. Serves 6. Austin, Minnesota

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An Economical Dessert

When making preserves or jelly there is often syrup left over. Use it this way: put a teaspoonful in a wineglass and fill the glass with whipped cream or Cool Whip.
Woodville, Mississippi

Dramatic Chocolate Dessert

1 pkg. devils food cake mix
1 lg. Cool Whip
4 Heath bars, frozen
3/4 c. Kahlua
2 pkg. instant chocolate pudding

Bake cake as directed on package. Crumble into small pieces in a bowl. Pour in the Kahlua. Put pudding in another bowl and prepare per directions. Chop candy bars. In glass bowl alternate layers of cake, pudding, candy and whipped toppings. Reserve some candy for the top.

Peanut Delight Dessert

Prepare in layers. --1ST:--

1 c. flour
1/2 c. melted butter
1/3 c. chopped nuts

Mix well and pat into a 9 x 13 inch pan. Bake at 350 degrees for 15 minutes. --2ND:--

1/3 c. peanut butter
1 (8 oz.) pkg. cream cheese, softened
1 c. powdered sugar
2 c. Cool Whip

Mix first 3 ingredients well and blend in Cool Whip. Spread over cooled 1st layer. --3RD:--

1 (3 3/4 oz.) pkg. vanilla instant pudding
1 (3 3/4 oz.) pkg. chocolate instant pudding
2 3/4 c. milk

Mix well and spread over 2nd layer. Refrigerate a few minutes to set the pudding. Top the 3rd layer with Cool Whip. Sprinkle with peanuts and 1 regular size Hershey bar shredded. Keep refrigerated.

Dessert Supreme

1 pkg. lady fingers
1 instant lemon pudding pie filling,
prepared
1 can Thank You Blueberry Pie filling
1 carton Cool Whip

Oil pan and lay lady fingers in bottom and up sides. Pour lemon pie filling over top. Then another layer of lady fingers over top of lemon pie filling. Pour blueberry pie filling over this layer. Top with Cool Whip.

Dessert Bar

1/3 lb. graham cracker crumbs
1/2 lb. (2 sticks) butter
1 c. peanut butter
1 lb. powdered sugar
Little vanilla

Mix and press in buttered pan. Melt 2 cups chocolate chips over hot water. Spread over mixture in pan. Cool overnight.

Hawaiian Dessert

1 pkg. Jiffy cake mix, white or yellow
1 lg. size instant vanilla pudding
1 (8 oz.) cream cheese, softened
1 3/4 c. milk
1 (#2) can crushed pineapple
12 oz. Cool Whip

Bake the cake in a 9 x 13 inch pan for only 10 minutes. Mix pudding, cream cheese and milk. Spread on cooled cake. Drain pineapple, spread over pudding mixture, then spread the Cool Whip over the pineapple. Can top with nuts, if desired. Pleiades #298

Caramel Crunch Dessert

2 sticks margarine, soft
2 c. flour
1 c. chopped nuts
1/2 c. brown sugar
1/2 c. Quick oatmeal

Mix together and spread on a cookie sheet. Bake 15 minutes at 350 degrees. Cool and crumble. Put half of crumbs on bottom of 9 x 13 inch pan. Put half jar of chocolate or caramel ice cream topping over crumbs. Top with 1/2 gallon of soft ice cream. Top with crumbs and topping remaining. Freeze. Let sit out for 10 minutes, then serve.

Buster Bar Dessert

--Fudge Sauce:--

1 1/3 c. evaporated milk
2 c. powdered sugar
6 oz. chocolate chips
2 tbsp. margarine

Combine and cook 8 minutes or until thick. Allow to cool completely. Crush 20 to 25 oreos. Melt 1/4 cup of margarine in a 9 x 13 dish. Sprinkle cookie crumbs over margarine and pat down. Save a scant 1/4 cup cookie crumbs. Cover cookie layer with 1/2 gallon of ice cream and freeze. When fudge has cooled, pour over ice cream. Sprinkle with at least 1 cup of Spanish peanuts. Freeze. Spread Cool Whip on top of peanuts and fudge. Sprinkle remaining cookie crumbs on Cool Whip. Freeze.

Angel Food Dessert

1 angel food cake
1/2 c. sugar
Juice and rind of 3 lemons
1 pt. whipping cream
1 can sweetened condensed milk

Lightly grease 9x13 pan. Whip the cream and add everything but the cake. Break up half the cake in small pieces over the bottom of the pan and pour half the cream mixture on top. Repeat with cake and cream mixture and refrigerate for 6 hours before serving. May be topped with tinted coconut to suit the occasion.

Double Chocolate Mint Dessert

--Cake:--

1 c. flour
1/2 c. butter
16 oz. Hershey syrup (1 1/2 c.)
1 c. sugar
4 eggs

--MINT LAYER:--

2 c. 10X sugar
1 tbsp. water
3 drops green food color
1/2 c. butter
1/2 tsp. mint (6 drops)

Beat until smooth. Heat oven 350 degrees. Grease 13x9 pan. In large bowl beat flour, sugar, butter, eggs and syrup until smooth. Pour into prepared pan. Bake 25-30 minutes or until it springs back when lightly touched. Cool completely. Spread mint cream layer on cake. Chill. Pour chocolate topping over dessert. Cover and chill. --CHOCOLATE TOPPING:--

Melt in microwave: 6 tbsp. butter
1 c. mint chocolate chips

Melt 1 - 1 1/2 minutes or until smooth when stirred.

Chocolate Sundae Dessert

20 chocolate wafers, crushed, save
about 2 tbsp. topping
1 (6 oz.) pkg. chocolate chips
2 Hershey candy bars
1/4 lb. margarine
3 eggs, slightly beaten
2 c. sifted powdered sugar
3/4 c. pecans
1/2 gallon vanilla ice cream,
slightly softened

In a 9"x13" buttered dish, spread crushed wafers on bottom. Melt chips, candy bars and margarine over hot water. Remove from heat. Add eggs, sugar and nuts. Spread over crumbs. Cover with slightly softened ice cream. Sprinkle with extra crumbs. Freeze.

Chocolate Eclair Dessert

1 pkg. whole graham crackers
2 pkgs. instant French vanilla
pudding
3 c. milk
9 oz. Cool Whip
Betty Crocker chocolate frosting
(ready made)

Line 9x13-inch pan with one layer graham crackers. In bowl mix 2 packages pudding, milk and Cool Whip. Spread 1/2 of mixture on crackers, then put another layer of cracker. Then the other half of mixture, then final layer of crackers. Frost with chocolate frosting. Refrigerate overnight or at least 10 hours. Cut into squares to eat.

Dirt Dessert

1 lg. pkg. Oreos
12 oz. Cool Whip
8 oz. cream cheese, softened
1 stick margarine, softened
2 c. milk
1 c. confectioners sugar
3 oz. box instant chocolate or
vanilla pudding
1 tsp. vanilla

Crush Oreos and place 1/2 in bottom of (11 x 17) pan. Mix together Cool Whip, cream cheese, sugar and margarine. Prepare instant pudding and combine with first mixture. Pour over Oreos. Sprinkle remaining Oreos over pudding mixture. Refrigerate until firm, about 1 hour. You can top with gummy worms to make it more authentic.

Strike Me Pink Desserts

1 c. vanilla wafers or graham cracker crumbs
1 1/2 sticks butter
1 c. confectioners' sugar
2 eggs, separated
2 (10 oz.) pkgs. frozen strawberries, drained
1/2 pt. whipping cream or 1 pkg. Dream Whip
1/2 c. chopped nut meats

Butter and eggs should be at room temperature. Cream butter, add sugar and yolks. Beat until fluffy. Beat egg white stiff. Fold into creamed mixture. Butter an 8 x 9-inch pan, line with crumbs. Spread creamed mix over crumbs. Spoon gently. Spread nut meats over mixture. Then strawberries. Cool Whip is next. Then remaining crumbs. Chill 3 hours or overnight.

Four Layer Dessert

1 c. flour
1/2 c. nuts, chopped
1 stick margarine, softened
8 oz. cream cheese
1 c. powdered sugar
1 carton Cool Whip, divided
1 pkg. instant pudding mix, your
choice of flavor (6 oz.)
3 c. milk

Combine flour, nuts and margarine. Press into 13 x 9 inch pan. Bake at 350 degrees for 10 to 15 minutes. Let cool. Combine cream cheese, powdered sugar and 1 cup Cool Whip. Put on first cooled layer. Mix pudding with milk and pour on second layer. Chill. Spread with rest of Cool Whip. Garnish as desired.

Fantastic Summer Dessert

1 Jiffy cake mix (yellow)
8 oz. cream cheese, softened
1 (3 3/4 oz.) instant pistachio
pudding
2 regular size cans crushed pineapple
1 (9 oz.) Cool Whip
Chopped nuts or coconut

Make cake according to directions. Use 9 x 13 inch pan. Bake carefully until toothpick comes out clean. Cool. Make pudding according to directions, beat in softened cream cheese. Spread over cake. Spoon drained pineapple over pudding. Frost with Cool Whip and top with nuts or coconut or leave plain. Keep refrigerated and covered.

Dessert Squares

1/3 c. butter, melted
1 c. firmly packed brown sugar
1/2 tsp. vanilla
1 egg
1 1/3 c. flour
1 1/4 tsp. baking powder
1/2 tsp. salt
1/4 c. chopped walnuts
3/4 c. chocolate chips, divided

In mixing bowl, blend butter, brown sugar and vanilla. Stir in egg. Combine flour, baking powder and salt. Add to butter mixture; blend well. Stir in nuts. Cover the bottom of an 8 inch square glass dish with waxed paper. Press half the dough evenly in the bottom of the dish. Sprinkle 1/4 cup of the chocolate chips on top and press into dough. Press remaining dough on top of chocolate chips. Cook 3 1/2 to 4 1/2 minutes in microwave rotating dish 1/4 turn halfway through cooking time. Rest 5 minutes. Turn out of dish, remove waxed paper and turn right side up. Heat remaining chocolate chips in a glass custard cup 1-1 1/2 minutes or until soft enough to spread.

Easy Summer Dessert

1 yellow cake mix
1 (11 oz.) can mandarin oranges with
juice
4 eggs
1/2 c. oil

Mix at high speed 3 minutes. Bake as on cake mix in a 9x13 pan. --TOPPING:--

1 box instant vanilla pudding
1 (11 oz.) can crushed pineapple with
juice
1 (8 oz.) Cool Whip

Beat together in a big bowl. Spread on cake and refrigerate.

Texas Delight Or Four Layered Dessert

1 stick oleo
1 c. flour
1 1/2 c. chopped pecans
8 oz. pkg. cream cheese (soft)
3 c. milk
Large Cool Whip
2 pkgs. instant chocolate pudding and
pie filling
1 c. powdered sugar

First layer: melt oleo. Add flour and 1 cup pecans. Press in bottom of pan 9 x 13. Bake at 375 degrees for 15 minutes. Second layer: Cream together cream cheese, powdered sugar, 1 cup Cool Whip. Mix well. Spread over first layer. Third layer: Mix 2 packages pudding. Mix with milk. Blend 2 minutes and spread over second layer. Fourth Layer: spread rest of Cool Whip on top. Sprinkle with pecans and chill several hours.

Heath Bar Dessert

1 pkg. lady fingers
1 (8 oz.) tub Cool Whip or 1/2 pt.
whipping cream
3 Heath bars

Place 1/2 of lady fingers in an 8 inch square pan. Mix the Cool Whip or whipping cream with crushed Heath bars and spread 1/2 mixture on lady fingers and place remaining lady fingers and cream mixture and refrigerate overnight. Serves 6.

Four Layer Dessert

1 c. all-purpose flour
1 c. pecans
1 stick butter

Mix these 3 together. Bake at 350 degrees for 20 minutes (until firm). Let cool. 1 (8 oz.) box cream cheese
1/2 Cool Whip (lg. container)
1 c. confectioners' sugar

Spread on. 1 box chocolate pudding (instant)
3 c. milk

Spread on. 1/2 container Cool Whip
Sprinkle with pecans

Cherry Oat Dessert Squares

1/3 c. sugar
1 c. chopped walnuts or pecans
1 c. quick or old fashioned oats
1/2 c. (1 stick) margarine or butter
3/4 c. all-purpose flour
1/2 tsp. cinnamon
1 (21 oz.) can Comstock cherry pie filling

Preheat oven to 400 degrees F. In large bowl, mix sugar, nuts, oats, margarine and flour until crumbly. Reserve 1 1/2 cups. Press remainder into bottom of 9 inch square baking dish. Stir cinnamon into cherry filling. Spread over crust. Sprinkle reserved crumbs over top, pressing in lightly. Bake for 20 to 25 minutes or until lightly browned. Cut into squares. Preparation time: 10 minutes. Baking time: 25 minutes. Griffiss AFB

Pumpkin Desserts

1 yellow cake mix
3 eggs
1/2 c. melted butter
1 lg. can pumpkin pie mix
2/3 c. milk
1/4 c. brown sugar
1 tsp. cinnamon

Mix and press in the bottom of an 11 x 13 inch pan, 1 yellow cake mix (reserve 1 cup of this), 1 egg, 1/2 cup melted butter. Mix and pour on top of cake mixture: 1 large can of pumpkin pie mix, 2 eggs and 2/3 cup milk. Mix and crumble on top of pumpkin mix: 1 cup cake mix, 1/4 cup melted butter, 1/4 cup brown sugar, 1 teaspoon cinnamon. Bake at 350 degrees 40 to 50 minutes.

Ice Cream Kolacky

1 pt. French vanilla ice cream
1 lb. butter
2 tbsp. sugar
4 c. flour

Thaw ice cream, soften butter, cream together. Add sugar and flour gradually. Refrigerate dough overnight. Roll out 1/4 thickness, cut into squares or circles and fill with desired Kolacky filling. Bake at 375 degrees for 15 minutes until brown.

Frozen Ice Cream-Sherbet Dessert

2 lb. box Salerno butter cookies
1/2 c. butter or margarine

Crush cookies and mix with butter or margarine. Spread on bottom of plastic containers or 9x13 pan, saving about 1/4 cup crumbs to spread on top. 1/2 gallon sherbet (any flavor)
1/2 gallon vanilla ice cream
8 oz. Cool Whip

Soften sherbet and spread on top of cookie mix. Freeze. Then soften ice cream and spread on top of sherbet. Freeze. Spread thin layer of Cool Whip on top of ice cream and top with leftover cookie mix. Freeze. When ready to serve, let stand 15 minutes at room temperature or put in microwave for 10 or 15 seconds in order to cut and serve. This dessert will keep for months in freezer, if no one eats it up when you're not looking. Enjoy!

Frozen Garbage

1 lb. bag peanut M&M's
1 lb. bag sm. pretzels
6 c. Crispix cereal
2 boxes white chocolate morsels

Melt white chocolate and pour over dried ingredients. Make sure all dry ingredients are well covered. Lay flat on cookie sheets and set in freezer. Break apart in small serving pieces and enjoy. Serves 15-20.

Ruby Red Dessert

4 c. chopped rhubarb
1 (3 oz.) pkg. strawberry gelatin
1 pkg. Jiffy white cake mix
1/2 c. sugar
1 c. cold water
5 tbsp. melted butter

Layer ingredients in a 9" square pan in this order: rhubarb, sugar, gelatin, cake mix, water and butter. (Gelatin and cake mix are added dry.) Bake at 350 degrees for 45 to 60 minutes.

Delicious Coconut Dessert

1 lg. angel food cake
1 c. sweet milk
30 lg. marshmallows
1 lg. can crushed pineapple
1 pt. cream, whipped
1 bag frozen coconut

Crumble cake in a 9"x13"x2" pan. Heat milk and marshmallows until latter is melted. Pour over cake. Spoon pineapple over the top. Spread whipped cream and top with coconut. Refrigerate. Cut into squares.

Angel Food Dessert

1 angel food cake
1 pt. whipped cream
3 tbsp. cocoa
1 tsp. vanilla
1 tbsp. sugar

Cut off top of angel food cake and cut out center, leaving sides about an inch thick. Fill center with whipped cream mixed with cocoa, vanilla and sugar. Replace top and cover with additional whipped cream, if desired. Pour chocolate syrup over cake.

Easy Cherry Cheese Dessert

--CRUST:--

1 c. butter
2 c. flour
1/2 c. pecans
1/2 c. sugar

Soften butter (do not melt). Mix flour, pecans and sugar together and add butter. Mix until crumbly. Press mixture into a 9"x13" pan. Bake at 350 degrees until light golden brown, approximately 12 to 15 minutes. Cool in pan. Add filling after crust is completely cooled, 20 to 25 minutes. --FILLING:--

1 (8 oz.) pkg. cream cheese, softened
2 c. powdered sugar
1 lg. container Cool Whip
6 tbsp. milk
1 tsp. vanilla
2 cans cherry pie filling

Cream together cream cheese, sugar, milk and vanilla. Fold Cool Whip into cheese mixture. Spread mixture over cooled crust ann top off with cherry filling. Refrigerate unused portions. This makes 1 (9"x13") or 2 (8") round pans.

Frozen Grasshopper Surprise

24 Oreo cookies
1/4 c. melted butter
2 c. heavy cream, whipped
1/4 c. creme de menthe (green)
1 (7 oz.) jar marshmallow fluff

Place cookies in a blender and spin until all are crumbled. Combine with melted butter. Line a 9 inch springform pan with cookie mixture, saving 1/4 cup for trim. Mix together rest of ingredients. Pour into pan and top with remaining crumbs. Freeze. When firm, remove from pan and wrap in aluminum foil and stick back in freezer. Ready to serve. Serves 8. Doubled it fits into 10 inch pan and serves 14 people.

Pumpkin Dessert

1 box yellow cake mix (reserve 1 cup)
1 egg, beaten
1 stick oleo, melted

Mix together and put down on bottom of greased glass cake pan. --FILLING:--

1 lg. can Libby's pumpkin filling
3 eggs
3/4 c. sugar
2/3 c. canned milk
Dash of salt

Mix together. Pour over bottom. --TOP:--

1 c. reserved cake mix
1/2 c. sugar
1/4 c. oleo, melted

Mix together and crumble on top of pumpkin. Bake at 325 degrees in glass pan for 50-55 minutes.

Ice Cream Kolacky

1 pt. vanilla ice cream (room
temperature, partially melted)
1 lb. butter or oleo
4 c. all-purpose flour
1 tsp. vanilla

Cream butter with flour; add ice cream and vanilla. Place in refrigerator overnight. Roll out thin and cut into squares. Place your favorite filling in center of each square and pinch corners together. Bake in moderate 350 degree oven about 20 minutes. Sprinkle with powdered sugar. Makes about 120.

Pina Colada Dessert Squares

2 c. vanilla wafer crumbs
1/3 c. margarine, melted
1 (8 oz.) can coco goya cream of coconut
2 (8 oz.) pkgs. cream cheese, softened
1 tsp. rum flavoring
1 (8 oz.) frozen whipped topping, thawed
1 (8 oz.) can crushed pineapple, drained
1/2 c. maraschino cherries, chopped
1/2 c. chopped nuts
1/2 flaked coconut, toasted

Combine crumbs, margarine, press into bottom of 9 x 13 inch pan. Gradually add cream of coconut to cream cheese, mixing at medium speed on electric mixer until blended. Stir in rum flavoring. Fold in whipped topping, pineapple, cherries and nuts. Spread over crust. Sprinkle with toasted coconut. Chill several hours or overnight. Cut in squares.

Strawberry Layer Dessert

1 (10 oz.) frozen sliced strawberries
1 (3 oz.) pkg. strawberry Jello
1 c. hot water
1 c. whipped cream or Cool Whip
1 (10") tube angel cake
Fresh strawberries for garnish

Drain strawberries; reserve 1/2 cup of syrup. Dissolve Jello in hot water. Add reserved syrup. Chill until partially set. Beat mixture until light and fluffy. Fold in whipped cream. Chill until of spreading consistency. Transfer 1 1/2 cups of mixture to small bowl; fold in strawberries. Split cake crosswise making 3 equal layers. Fill between layers with strawberry mixture. Frost top and sides with remaining whipped cream mixture. Chill until serving time. Garnish with fresh strawberries.

Earthquake Dessert

Coconut, enough to cover pan bottom
1 c. chopped nuts
1 German chocolate cake mix
1 stick soft margarine
1 lb. powdered sugar
1 (8 oz.) pkg. cream cheese, room temperature

Grease 9"x13" pan. Cover bottom with coconut, as much as you desire. Cover coconut with chopped nuts. Prepare cake mix as directed on package. Pour over coconut mixture. Combine margarine, powdered sugar and cream cheese. Stir until smooth. Spoon over cake mix. Do not stir after putting on cake mix. Bake in 350 degree oven for 1 hour. Northwest Singles Squares Ireta Yarns Levi's 'n Lace

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Chocolate Jiffy Dessert

1 pkg. chocolate Jiffy cake mix
1 pkg. chocolate instant pudding
1 (8 oz.) pkg. cream cheese, softened
(use mixer)
1 (9 oz.) pkg. Cool Whip
Hershey candy bar

Mix cake mix as directed. Bake in greased 9x13 inch cake pan 15 minutes. Cool. Prepare instant pudding as directed. Add cream cheese and beat together. Put on cake and top with Cool Whip. Shred candy bar on top. Refrigerate.

Orange Sherbet

6 cans of Fanta Orange Drink (do not substitute for Fanta)
1 sm. can crushed pineapple
1 can Eagle Brand condensed milk

Put all ingredients into ice cream freezer. Freeze until firm.

Banana Split Dessert

2 eggs
8 oz. cream cheese
1 c. powdered sugar
6 oz. Dream Whip
1 can crushed pineapple
Sliced bananas
Chopped nuts

Beat on high for 20 minutes the eggs, cream cheese and powdered sugar. Mix in Dream Whip and crushed pineapple. Spread over graham cracker crust in 9x13 inch pan. Slice bananas over pineapple mix. Frost with Dream Whip and sprinkle with nuts.

Apricot Angel Food Dessert

1 lg. angel food cake, cut in half

Then cut each half in pieces the size of a half dollar. Keep in two piles. 46 oz. can apricot nectar
1 1/4 c. sugar
1/2 tsp. almond extract
Pinch of salt
7 heaping tbsp. cornstarch

Mix sugar, salt and cornstarch. Add slowly to the apricot nectar. Cook until thick. Cool! Place half of the cake in a 9x12 inch pan. Pour half of the sauce over cake. Place other half of cake over first part and pour rest of the sauce over cake. Smooth. Refrigerate. Frost with whipped cream and sprinkle with coconut before serving.

Dirt Dessert

16 Oreo cookies, crushed
3 sm. pkg. instant pudding, chocolate
or vanilla
4 1/2 c. milk
8 oz. cream cheese
16 oz. Cool Whip
Gummy worms

Mix pudding and milk as directed. Mix cream cheese with Cool Whip. Mix two together. Layer cookies and pudding mix in a sand pail. Add gummy worms on top of pail. Put shovel in pail and use a scoop for the dessert.

Buster Bar Dessert

--Crust:--

1 lb. crushed chocolate cookies
1/3 c. melted butter

Mix together and pat in 9 x 13 inch pan. Soften 1/2 gallon french vanilla ice cream and put on top of cookie crust. Freeze until ice cream is firm again. Top ice cream with salted peanuts. Press peanuts lightly into ice cream. Top with fudge topping and freeze until firm. --FUDGE TOPPING:--

1 c. sugar
1 1/2 c. evaporated milk
1/2 c. butter
2/3 c. chocolate chips

Cook topping ingredients 8 minutes after they start to boil, stirring constantly. Cool and pour over ice cream. NOTE: If topping isn't cool enough when you pour it over the ice cream, it will melt through the ice cream and make a mess!!

Spectacular Layered Dessert

1 c. plain flour
1 stick margarine
1/2 c. chopped nuts, pecans

Press mixture into 9 x 13 inch pan. Bake 15 minutes at 375 degrees. Cool. 1 (8 oz.) pkg. cream cheese
1 c. powdered sugar
1/2 of a lg. container of Cool Whip

Spread this over nut and flour crust. 2 sm. pkg. instant pudding

Mix with 3 cups cold milk. Spread over cream cheese layer. Cover with last half of Cool Whip. Sprinkle with nuts. Refrigerate at least 1 hour. Cut into squares to serve.

Chocolate Eclair Dessert

Line a 9 x 13 dish with graham cracker squares. 2 pkg. French vanilla instant pudding
mix
3 c. cool milk
1 (9 oz.) Cool Whip

Spread 1/2 pudding mixture over graham crackers. Top with another layer of graham crackers and cover with rest of pudding, ending with another layer of graham crackers. --CHOCOLATE TOPPING:--

2 tbsp. corn syrup
3 tbsp. margarine
1 tsp. vanilla
1 1/2 c. 10 X sugar
3 tbsp. milk
2 squares chocolate or 6 tbsp. cocoa

Melt margarine and chocolate or cocoa. Add other ingredients and beat. Spread over top layer of graham crackers.

Callie's Homemade Ice Cream

2 1/2 c. cream
2 lg. eggs, separated
1/2 c. honey (cherry or clover)
1 tsp. vanilla

Separate eggs, beat egg yolks and honey together. Add the cream and vanilla and stir well. Place in quart container and freeze. When solidly frozen, remove from container and put in a mixing bowl. Mix until smooth, adding beaten egg whites as you mix. Replace in container and refreeze. VARIATIONS: Can substitute yogurt for cream. Other flavors: Add carob flour instead of vanilla or fruits.

Stars And Stripes Dessert

Pound cake (8 slices)
4 c. strawberry halves
1 1/3 c. blueberries
8 oz. Cool Whip

Line bottom of 12 x 8-inch baking pan with 8 slices of pound cake. Top with 1 cup strawberry halves and blueberries, then 8 ounces of Cool Whip. Then top with 3 cups strawberry halves and 1/3 cup blueberries, making it look like the flag.

Chocolate Eclair Dessert

2/3 box graham crackers
2 sm. boxes French vanilla pudding
4 c. milk
2 (8 oz.) Cool Whip
1 container Ready-to-Spread chocolate
sour cream frosting

Place a layer of graham crackers in a 9 x 13-inch pan. Make pudding following instructions on box using milk. Let stand for 5 minutes. Add Cool Whip fold in till completely mixed. Spread 1/2 the mixture on crackers. Place another layer of graham crackers on followed by the rest of the pudding mixture. Open frosting and heat in microwave on high for 25 seconds. Place on top of pudding, by dropping balls of it all over and then carefully spreading it out.

Slop

2 boxes instant pudding
1 (8 oz.) Cool Whip
1 can pineapple
1 angel food cake (made) break up in
small pieces

Strawberry Angel Food Dessert

2 (3 oz.) pkg. strawberry Jello
16 oz. pkg. frozen strawberries
1 tbsp. sugar
Pinch of salt to each pkg. Jello
1 1/4 c. boiling water
1/2 pt. whipping cream
Baked angel food cake

Dissolve Jello in boiling water. Stir in thawed strawberries, sugar and salt. Cool until it begins to thicken. Fold in cream; whipped. Cover bottom with torn angel food cake (use about 1/2 of cake.) Pour creamed mixture over cake pieces and refrigerate for 5 hours.

Strawberry Pretzel Dessert

2 2/3 c. crushed fat pretzels
1 1/2 c. soft margarine
3 tsp. sugar

Cream together and press into 9 x 13-inch pan. Bake 10 minutes at 350 degrees. 8 oz. cream cheese
1 lg. Cool Whip
1 c. powdered sugar

Cream together and spread over crust. 1 lg. (16 oz.) strawberry Jello
2 c. hot water
1 (16 oz.) frozen strawberries, thawed

Mix water and Jello til dissolved. Add frozen berries. Pour over cream cheese mixture. Chill. Spread cool whip over top.

Orange And Pineapple Dessert

1 (3 oz.) pkg. orange gelatin
1 pkg. vanilla pudding
1 pkg. vanilla tapioca pudding
3 c. cold water
1 sm. can crushed pineapple, drained
1 sm. can mandarin oranges, drained
1 (8 oz.) container Cool Whip

In 2 quart saucepan, mix together gelatin and pudding; add cold water and bring to boil. It will appear clear. Add pineapple, mandarin oranges, and Cool Whip; mix well. Chill for at least 6 to 8 hours or overnight. Laundry

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Coconut Almond Dessert

1 can coconut
1 pkg. slivered almonds
1/4 c. brown sugar
1 c. flour
1 stick oleo

Put oleo in pan and melt in 350 degree oven. Add coconut, almonds, flour, and brown sugar; stir. Place in oven; stir every 10 minutes (save 1/3 cup for top). FILLING: 2 packages vanilla instant pudding and 2 2/3 cup milk; mix well. Add 1 large carton Cool Whip and stir through pudding. Laundry

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Tapioca Jello

2 sm. boxes vanilla tapioca
1 sm. box Jello (orange or strawberry)
Drained juice and water to make 3 cups
1 med. container Cool Whip
1 can mandarin oranges, drained or 1
(10 oz.) pkg. frozen strawberries,
thawed and drained

Combine tapioca, Jello, and drained juice and water. Cook until thick; cool. Add Cool Whip and fruit. Blend and serve.

Green Stuff

2 pkg. instant pistachio pudding mix
2 c. plain yogurt
1 lg. can crushed pineapple
2 c. Cool Whip

Mix pudding and yogurt together. Add pineapple. Fold in Cool Whip.

Cheese Petit Fours

4 jars Kraft Old English cheese spread
4 sticks butter (NOT margarine)
3 loaves VERY THIN white Pepperidge
Farm bread
1 tsp. Tabasco
1 1/2 tsp. Lea & Perrin's
1 tsp. onion powder
Dill weed seed
Cayenne pepper

Cut crust off bread, 3 slices at a time. Beat all ingredients except cayenne pepper and dill weed seed until consistency of thick icing. Spread between slices, spread thin on top slice. Cut into 4 squares. Sprinkle mixture on top and sides. Sprinkle with cayenne and dill (for less spicy, use paprika instead of cayenne). Place on cookie sheet and freeze. Bake frozen 15-20 minutes at 350 degrees. Store in plastic bag while frozen if not using immediately. Do not microwave.

Elaine's Decadent Devilish Sundae

2 (4 serving size) chocolate instant
pudding mix
2 (12 oz.) Cool Whip
1 Duncan Hines chocolate cake mix
1 c. pecans, chopped

Make pudding according to directions on box. Refrigerate until done. Bake cake according to directions on box and cool completely. Cut cake in half. In a large glass serving bowl (a large salad bowl), crumble half of the chocolate cake in bottom. Place half of the pudding mixture on top of cake. Place half of the Cool Whip on top of pudding and half of the pecans on top of Cool Whip. Repeat layers, cake, pudding, Cool Whip and ending with nuts on top. Refrigerate until ready to serve. To serve, use large serving spoon and scoop out to get all layers.

Lemon Bisk

1 pkg. lemon gelatin instant Jello
1 lg. pkg. cream cheese
1 c. hot water
Juice of 2 lemons
1 1/3 c. sugar
1 lg. can evaporated milk
1 tsp. vanilla
Yellow food coloring

--CRUST:--

2 c. graham cracker crumbs
1 stick margarine
2 tbsp. sugar

Mix Jello, sugar, lemon juice and hot water together. Cream the cheese and add the Jello mix together with cream cheese. Get the canned milk ice cold and flaky (put in freezer several hours to get cold). Beat until it stands in a peak, add vanilla and fold Jello mixture to whipped milk. Add a drop or 2 of yellow food coloring. Put a layer of the crumb crust in a buttered 9x13x2 inch pan. Pour in Jello mixture, sprinkle a few crumbs on top. Cover, refrigerate overnight before serving.

4-Layer Dessert

2 c. regular flour, no sifting
2 sticks butter or margarine, at room temperature
1 c. chopped pecans
1 (8 oz.) cream cheese
1 c. Cool Whip
1 c. confectioners' sugar
2 sm. instant chocolate pudding
3 c. milk

Cream butter and flour. Add nuts and press with wet spoon into 9x13x2 inch pan. Bake at 350 degrees for 25-30 minutes. With mixer on low, cream cheese and sugar well. Add Cool Whip and mix. Spread over baked crust. While this is setting, prepare pudding mix with 3 cups milk. Pour over second layer and let set. Spread thin layer of Cool Whip on top and sprinkle with chopped pecans.

Candied Plantains

Belongs to the banana family. 2 lg. ripe plantains (all black)
3/4 stick oleo
1 c. maple syrup
1 1/2 tsp. cinnamon

Melt oleo in heavy aluminum or iron skillet. Add syrup and plantains. Sprinkle with 1/2 teaspoon cinnamon. Cook 5 minutes. Turn with an icing spatula. Sprinkle other 1/2 teaspoon cinnamon. Cook on low to medium heat until syrup forms soft ball, about 30 minutes. Turn frequently. May be served as garnish for pork, chicken or turkey. May be varied by toasting bread and dipping in syrup for breakfast or lunch.

Bisque Glace Aux Fraises

2 (10 oz.) frozen pkg. strawberries
(puree with 1/4 c. water)*

*Can use 2 pints fresh Louisiana strawberries (sweetened to taste with 1/4 cup water). Layer the following in pan and freeze: 1 qt. whipping cream
6 egg whites
2 tbsp. pure vanilla
2 tbsp. bourbon
6 tbsp. granulated sugar

Whip eggs until stiff. Whip cream and fold in vanilla, bourbon and sugar. Fold stiff egg whites into mixture by hand. Pour over strawberries and refreeze. Serves 30 (1 inch) slices. To remove: Place pan upside down and place warm cloth on bottom of pan for a few seconds. Then slice placing strawberries on top; may use electric knife. HISTORY: This recipe was first served at Old Spanish Fort and has been in my family since 1902. --VARIATION: SNOWFLAKE FAIRY CAKE:--

Use 1 jelly roll cake recipe as directed. Place strawberries in 3 (10 inch) loaf pans 1 inch deep. Freeze. Place ice cream on top to fill pan. Freeze. Trim cake, remove ice cream from pans. Roll cake around ice cream lapping cake underneath. Cover with whipped topping.

Banana L'orange

1 1/2 c. reconstituted orange juice
3 tbsp. flour
1/2 c. sugar
1 tsp. McCormick orange extract
1 tbsp. triple sec (can be used with
the extract)

Mix sugar, flour and 1/4 cup of juice together. Warm 1 1/4 cups of orange juice. Mix sugar mixture and orange juice together and continue stirring until smooth. Slice 4 ripe bananas lengthwise into pieces. Place in square casserole dish. Pour orange mixture over bananas. Warm 1/2 cup of Brandy in a ladle; when warm, ignite and pour over bananas. Serve at once. Serve hot over vanilla ice cream. Serves 4 to 6.

Chocolate Dream

1 stick margarine
1 c. flour, sifted
1 c. pecans, chopped fine or broken
pieces

Mix ingredients, spread in 9x13 inch pan and bake 20 minutes in 350 degree oven and cool. Spray or grease pan. --FIRST LAYER:--

8 oz. Philadelphia cream cheese
1 c. confectioners' sugar, sifted
1 lg. (8 oz.) Cool Whip (1 c.)

Mix and spread over flour mixture. --SECOND LAYER:--

1 chocolate instant pudding (or lemon,
butterscotch, your choice to vary)
1 vanilla instant pudding
3 c. milk

Mix and spread over other layers. Spread rest of Cool Whip on top. Sprinkle cake decorations on top, if desired.

Strawberry Dessert

2 sm. pkgs. strawberry Jell-O
2 c. hot water
1 qt. vanilla ice cream
2 sm. pkgs. frozen strawberries,
thawed & drained
1 med. size Angel food cake

Dissolve Jell-O in water. Add ice cream to the Jell-O until all is melted. Break angel food cake into small pieces and place in a 9x13 inch pan. Place drained strawberries evenly over cake then pour Jell-O and ice cream mixture over cake. Place in refrigerator. Note: Best if made day ahead.

Apricot Dessert

2 pkgs. apricot Jell-O
2 c. hot water
2 c. cold water
1 med. can crushed pineapple (save
juice)
2 bananas, mashed
Miniature marshmallows

Dissolve Jell-O in hot water. Add cold water and drained pineapple. Add mashed bananas. Mix and pour into a 13x9 inch pan. Sprinkle with miniature marshmallows and place in refrigerator. Let set. --TOPPING:--

3/4 c. sugar
1 egg
2 tbsp. flour
2 tbsp. butter
1/2 c. pineapple juice

Mix all ingredients together and cook until thick. While warm, add one 8 oz. package of cream cheese. Blend together and cool. Prepare 1 large package of Dream Whip. Fold in cooled topping mixture. Spread on top of Jell-O. Keep in refrigerator until ready to serve.

Spritz-Bouy (Hungarian Dessert)

1 c. sugar
5 c. flour
3 sticks margarine (or 1 stick butter
& 2 margarine)
1 orange rind
1 lemon rind
1/2 tsp. baking soda
4 egg yolks
1 tsp. vanilla
2 heaping tbsp. of sour cream

Mix dry ingredients with the butter or margarine, (like pie dough) and add the beaten egg yolks, sour cream and vanilla. Work dough well. Press dough into bottom of large cookie sheet, using more than half of dough for bottom. Cover with favorite jelly or jam. Make criss-cross design by rolling pencil thickens or less by hands on board. Bake at 350 degrees for 30 minutes until lightly browned on top. When cooled, cut into squares and sprinkle with sifted powdered sugar.

Three-Layered Dessert

--First Layer:--

1 c. flour
1 stick butter
2 tbsp. sugar
1/2 c. chopped nuts

--Second Layer:--

1 (8 oz.) pkg. cream cheese
1 c. powdered sugar
1 c. whipped topping

--Third Layer:--

2 pkgs. coconut cream pudding (you may
use any flavor of pudding)
3 c. milk

Mix together first layer ingredients and press in bottom of a 10x14 inch pan and bake at 375 degrees for 15 minutes. Cream second layer ingredients together and spread over first layer. Cook pudding. Cool and then pour over second layer. Top with remaining whipped topping and 1/2 cup chopped nuts. Keep refrigerated. Cut into squares making 24 servings. Note: I have used chocolate pudding and flavored the whipped topping with creame de menthe.

Bavarian Cream Dessert

1/4 c. sugar
1 env. unflavored gelatin
1 1/3 c. milk
3/4 tsp. vanilla
1/2 tsp. almond extract
1 c. whipping cream

In 2 quart pan, stir together sugar and gelatin; add milk; let stand 1 minute. Cook and stir over low heat until gelatin is dissolved; remove from heat; pour into metal bowl; stir in vanilla and almond extract; refrigerate, stirring occasionally, until mixture is slightly thickened. Beat until mixture is slightly foamy; fold into whipped cream. Pour into 8 lightly oiled 3-4 ounce heart-shaped molds or 1 lightly oiled 3 cup mold; refrigerate until set. Unmold valentines onto serving plates; spoon strawberry sauce* around each. --SAUCE:--

Drain and reserve juice from 10 ounce package frozen sweetened strawberries, thawed. Add enough water to juice to make 3/4 cup. In pan, stir together 2 tablespoons sugar and 2 teaspoons cornstarch; stir into juice mixture. Cook over medium high heat, stirring constantly until mixture comes to a boil; remove from heat; stir in 1 1/2 teaspoon lemon juice and the berries; cover; refrigerate. Great Valentine Day's dessert.

Coconut-Cream Dessert

1 c. flour
1/2 c. chopped pecans
1/2 c. oleo

Mix and press into 9x13 pan; bake 375 degrees for 15 minutes. Cool. 8 oz. cream cheese
1 c. powdered sugar
1 c. Cool Whip

Fold together; spread on crust. Cook 2 packages coconut cream pudding with 2 1/2 cups milk; cool; spread on second layer; frost with Cool Whip; sprinkle coconut on top and chill overnight.

Dirt Dessert

1 1/4# Oreos

Crush and set aside. 2 (8 oz.) pkg. cream cheese
1 c. powdered sugar
1 stick oleo

Mix and set aside. Mix 3 cups milk, 2 large packages instant chocolate pudding--fold in 12 ounce container Cool Whip; combine all this with cream cheese mixture. Using a new and clean flower pot, layer of crushed Oreos (dirt), then chocolate mixture, dirt, etc. with dirt being the top layer. Place a plastic flower growing out of the top with Gummie worms in the "dirt".

Flan

--Custard:--

1 qt. milk
5 anise seeds
Peel from 1/2 lemon
3 inch cinnamon stick
1 3/4 c. sugar
8 eggs
1 1/2 tsp. vanilla

Boil milk with anise seeds, lemon peel, cinnamon stick and sugar; stir constantly until mixture boils; remove from heat and let stand 15 minutes; strain. Mix eggs with the vanilla; add to above mixture and stir about 1 minute, set aside. --CARAMEL:--

1 c. sugar
1/4 c. rum

Cook and stir until sugar has dissolved and turns a caramel color, then pour this mixture equally into 6 custard cups (or large quiche dish); pour equal amounts of egg mixture into cups; place in shallow pan with enough water to cover the cups 3/4 way; bake 350 degrees for 35 minutes (longer for large dish). Remove from pan of water and cool on rack; cover and refrigerate. To unmold flan, loosen edges with knife; invert cups onto serving dish.

Frappe'

1/2 c. sugar
3/4 c. water

Boil 5 minutes and then cool. Add: 3/4 c. orange juice
1 1/2 c. unsweetened pineapple juice

Pour into an ice cube tray or container and freeze. To serve, thaw until slushy; serve as an appetizer with a bit of grated orange peel on top, or serve a dishful to your kids on a hot summer day.

Peppermint Dessert

1/2 c. chopped pecans
1 1/2 c. crushed graham crackers
1/4 c. oleo, melted
2 tbsp. sugar
2 c. whipping cream, whipped and sweetened
4 c. miniature marshmallows
12 medium-sized sticks peppermint candy (crushed)

Mix first 4 ingredients together and pat into a 8x8 pan; freeze until set.
Mix last 3 ingredients; spread on top of crust; refrigerate until ready
to serve.

Pina-Colada Wedges

8 oz. (each) softened cream cheese,
undrained crushed pineapple
1/3 c. sugar
2 tbsp. rum
3 1/2 c. Cool Whip
7 oz. coconut

Beat cheese, sugar and rum until smooth; fold in 2 cups of Cool Whip, pineapple and 2 cups coconut. Spread in 8 inch round pan lined with plastic wrap; freeze. Invert pan onto serving plate; remove plastic wrap. Spread with remaining Cool Whip; sprinkle with coconut. Freeze until firm (about 2 hours). Cut into wedges; garnish with pineapples and cherries.

Pistachio Refrigerator Dessert

1 c. flour
2 tbsp. sugar
1/2 c. oleo
1/4 tsp. butter flavoring
1/4 c. chopped nuts

Combine and press into greased 9x13 pan; bake at 350 degrees for 15 minutes; cool.
8 oz. cream cheese, softened
2/3 c. powdered sugar
4 oz. Cool Whip

Mix cheese and sugar together; fold in Cool Whip; spread on cooled crust. 2 sm. pkgs. pistachio instant pudding
mix
1 1/2 c. cold milk
1/4 tsp. almond flavoring

Combine and spread over top of cream cheese layer; refrigerate until firm. Top with 4 ounces Cool Whip and refrigerate.

Red, White & Blue (Flag)

Slice a pound cake in 8 thin slices and lay them in a 9x13 glass baking dish; cover with 1 cup blueberries, 1 cup sliced strawberries; cover with 8 ounces Cool Whip; place 50 blueberries in upper left-hand corner for stars; use sliced strawberries laid lengthwise to make 5 red stripes. Refrigerate for 30 minutes before serving.

Chocolate Layer Ice Box Dessert

1 c. flour
1 c. chopped nuts
1 stick margarine

Mix and pat in pan and bake 25 minutes at 350 degrees. Cool. 12 oz. cream cheese
1 c. Cool Whip
1 tsp. vanilla
1 c. powdered sugar

Mix and pour on cooled crust. 2 sm. pkg. instant chocolate pudding mix
3 c. milk
1 tsp. vanilla

Mix well and pour over top of cream cheese mixture and chill until firm. Frost using balance of 9 ounce Cool Whip. Garnish with shavings of Hershey as final layer.

Finger Jello

3 sm. boxes Jello
4 pkgs. Knox gelatin
4 c. boiling water
2 tbsp. lemon juice

Mix Jello and Knox in large bowl. Add water and lemon juice; stir well. Pour into 13x9-inch dish and refrigerate until set. Cut into squares or shapes and store in a covered dish.

Creamy Finger Jello

3 sm. boxes Jello
4 pkgs. Knox gelatin
3 c. boiling water
1 c. (1/2 pt.) heavy whipping cream

Mix first 3 ingredients; stir well. Add cream and chill until set.

Felicia's Extra Special Dessert

1 lg. pkg. cherry gelatin
1 qt. vanilla ice cream
1 can maraschino cherries
1 c. boiling water
1 can crushed pineapple
1 c. nuts

Dissolve water and gelatin, then add ice cream. Stir until completely melted. Add other ingredients. (You can also add bananas, grapes or fruit cocktail.) Refrigerate until firm.

Candied Dill Strips

7 lbs. cucumbers strips
1 c. lime
1 gal. water
1 1/2 qts. vinegar
7 1/2 c. sugar
1 1/2 tbsp. celery seed
5 to 6 drops of food coloring, yellow
1 tbsp. dill seeds
Salt

Peel cucumbers and cut lengthwise. Scoop out seeds with spoon. Slice to size of finger. Soak overnight in lime water. Wash until water is clear. Soak in clear, clean water 3 or 4 hours, drain. Heat vinegar, sugar, celery seeds, salt and food coloring. Pour over cucumber and let stand overnight. Simmer for 30 minutes. Pack in jars with 1 tablespoon of dill to a jar, seal.

Frozen Corn

4 qt. corn, cut off cob
1 c. corn oil (Mazola)
1 1/2 sticks butter

Mix and cook 5 minutes. Cool and freeze.

Frozen Corn

4 qt. corn, cut off cob
1 c. corn oil
1 1/2 sticks butter

Mix and cook 5 minutes. Cool and freeze.

Frozen Cucumbers

2 c. sugar
2 c. water
1 c. vinegar
1 tbsp. salt

Bring all ingredients to boil. Cool syrup. Slice cucumbers approximately 1/8 inch thick. Pack in freezer containers. Pour syrup over cucumbers and freeze.

Jello Figs

3 c. mashed figs
3 c. sugar
2 sm. pkgs. mixed fruit Jello

Mix figs and sugar for 3 minutes on stove. Remove from fire and mix in Jello. Boil for 4 minutes, put in jars.

Frozen Cucumbers

7 c. sliced peeled cucumbers
1 c. sliced onions
1 tsp. celery seed
1 tsp. salt
2 c. white sugar
1 c. vinegar

Mix together and let stand for 24 hours, package and freeze. Thaw in refrigerator when ready to use.

Frozen Corn

36 ears corn, cut off (12 pints)
1 carton half and half
1 lb. butter (cut in chunks)
2 tbsp. salt
2 tbsp. sugar

Bake in oven 1 hour at 325 degrees. Stir often. Cool and freeze.

Frozen Zucchini

Grate unpeeled zucchini and pat dry on layers of paper towels. Place 2 cups zucchini in freezer containers. Seal and freeze. Use in any recipe calling for grated zucchini.

Frozen Cukes

2 qts. sliced cucumbers
4 onions
3 tbsp. salt

Combine and let stand 3 hours. Drain. Add the following syrup which has been heated. 1/2 c. vinegar
1/3 c. water
2 c. sugar (I substitute Equal)

Refrigerate for 24 hours. Put in small containers and freeze. Creighton

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Strawberry Jello Surprise

2 c. crushed pretzels
3/4 c. melted butter
3 tbsp. sugar
8 oz. cream cheese
1 c. sugar
8 oz. Cool Whip
6 oz. strawberry Jello
2 c. boiling water
2 (10 oz.) pkgs. frozen strawberries

Combine pretzels, butter and 3 tablespoons sugar. Press in bottom of a 9"x13" pan; bake at 400 degrees for 8 to 10 minutes. Beat well the cream cheese and 1 cup sugar; add Cool Whip and spread on cooled crust. Add Jello to boiling water and stir to dissolve; when partially set, add strawberries (sliced if necessary). Pour over cheese layer and refrigerate until serving time.

Candied Pick-A-Dillies

1 qt. dill slices
1/2 c. cider vinegar
2 c. sugar
2 tbsp. pickling spices

Drain pickles. Combine vinegar and sugar. Tie spices in cheese cloth. Add pickles. Let stand at room temperature. Shake once in a while until sugar dissolves, about 4 hours. Refrigerate. These are real crisp and good. for Deloris Boyer

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Rosemary Jello

4 c. cranberry juice
12 long sprigs of rosemary
1 (3 inch) long cinnamon stick
7 c. sugar
6 whole cloves
6 oz. liquid pectin
1 rosemary sprig for each jar
Melted paraffin

Pour rosemary and cranberry juice into a large pot. Bring to a boil and simmer 15 minutes. Add sugar and let it dissolved, add cinnamon stick and cloves. Bring to a boil, remove rosemary, add pectin. Bring back to a rolling boil for one minute. Remove from heat, skim off foam and ladle into sterilized jars (put a sprig of rosemary into each jar before adding the jelly). Leave 1/2 inch head space in each jar. Seal with melted paraffin.

Frozen Cucumbers

7 c. thinly sliced cucumbers
1 green pepper, thinly sliced
3 onions, thinly sliced
2 c. sugar
1 c. vinegar
1 tsp. salt
1/2 tsp. celery seed

Pour liquid over ingredients. Will keep in refrigerator for 2 weeks.

Hot Stuff

Peppers, any kind of the very hot variety, red or green
1/4 tsp. salt
1/4 tsp. pepper (ground black table type)
1 tbsp. mustard seed
1 tbsp. ground cayenne pepper
1 tbsp. onion, diced sm.
2 tbsp. cloves garlic, diced
White vinegar

In blender, about 3/4 full, place the peppers, salt, black pepper, mustard seed, cayenne pepper, onion and garlic. Cover these ingredients with vinegar. Blend until all ingredients are chopped very fine. Place in stew pot and simmer over medium heat until most of the juice is cooked out. Stir occasionally. Brookeland, TX

Frozen Corn

5 qts. cut off raw corn
1/2 c. water
4 tbsp. sugar

Cut off corn and fill ice cream bucket 3/4 full. Add 1/2 cup water and 4 tablespoons sugar. Mix through the bucket. Microwave on high for 12-14 minutes, but stir every 3-4 minutes. Cool, then freeze in zip lock or tie freezer bags. To serve heat in microwave.

Sloppy Joes

2 lb. ground beef
1 c. each, chopped onion, green
pepper, celery
1 can condensed tomato soup
1 tbsp. Worcestershire sauce
1 c. shredded cheddar cheese
1/4 c. pickle relish

Brown ground beef in large skillet. (Drain off fat.) Add onion, pepper and celery; stirring occasionally until soft. Blend in soup, pickle relish and Worcestershire. Simmer 15 minutes, stirring occasionally. Stir in shredded cheese. Spoon into warmed or toasted split buns.

Apricot Dessert

1/2 c. butter
1 c. confectioners' sugar
2 eggs, beaten
6 1/2 c. vanilla wafers, crumbed
2 c. heavy cream
2 (1 lb. 13 oz.) cans halved apricots
1 c. chopped pecans

Melt butter in top of double boiler. Add sugar and eggs; blend. Cook over boiling water, stirring constantly until mixture thickens, about 4 minutes. Gently pack 3/4 of crumbs in 15"x10" jelly roll pan. Spread cooked filling over crumbs. Spread half of whipped cream over filling. Arrange apricot halves on top of whipped cream. Spread nuts over apricots. Spread on remaining whipped cream and top with remaining wafer crumbs. Chill at least 24 hours. 16 to 20 servings.

Cool Lemon Dessert

1 c. flour (not sifted)
1/2 c. margarine, softened
1/3 c. chopped nuts
8 oz. cream cheese
1 c. confectioners' sugar
2 c. frozen whipped topping
2 (3 3/4 oz.) pkgs. instant lemon
pudding mix

Mix flour, soft margarine and nuts. Press into 9"x13" pan. Bake 12 to 15 minutes at 350 degrees. Cool. Mix cream cheese, confectioners' sugar and 1 cup whipped topping. Spread over cooled crust. Mix lemon pudding as directed on package. Pour over cheese layer. Let sit in refrigerator for 1 hour. Top with remaining topping. Chill until ready to serve. Makes 12 servings.

Frosty Strawberry Dessert

1 c. flour
1/4 c. brown sugar
1/2 c. chopped nuts
1/2 c. melted butter or oleo
1 c. whipped cream or frozen whipped topping
2 egg whites
2/3 c. sugar
10 oz. pkg. frozen strawberries
2 tbsp. lemon juice

Stir together first four ingredients and spread in a 9"x13" pan. Bake at 325 degrees for about 20 minutes. Stir crumbs occasionally and watch, as they may burn. Remove from pan. Combine egg whites, strawberries, sugar and lemon juice. Beat with mixer until stiff peaks form. It takes 5 to 10 minutes. Fold cream into this mixture. Spread 2/3 of crumbs back in pan. Top with strawberry mixture, then remaining crumbs. Freeze. This can be made ahead of time and should be made six hours ahead at least. It keeps well. If you use fresh strawberries, use 1 cup sugar. Serves 8 to 10.

Cool Summer Dessert

1 pkg. pistachio instant pudding
1 (8 oz.) Cool Whip

Drain and save juice from: 1 sm. can fruit cocktail
1 can mandarin oranges
1 sm. can crushed pineapple

Mix pudding using juices from fruit. Add fruit and Cool Whip and beat together. 6 to 8 servings.

Cherry Dessert

2 cans pie cherries
2 cubes margarine, melted
1 white or yellow cake mix
Chopped nuts

Put cherries in bottom of 9x11 inch pan. Put cake mix on top; pour melted butter over the top. Sprinkle with nuts. Bake 30-40 minutes at 350 degrees. Other pie mixed fruit can be used.

Raspberry Fluff

1 c. cream
1 (10 oz.) pkg. frozen raspberries
1 c. sugar
2 egg whites
1 tsp. lemon juice
9x13 inch graham cracker crust

Whip 1 cup cream. Put together and beat the raspberries, sugar, egg whites, and lemon juice. Beat 15 minutes until light and fluffy. Fold whipped cream in mixture and put in 9x13 inch graham cracker crumbs pan. Top with graham cracker crumbs. Put in freezer until ready to serve.

Lemon Fluff

1 (14 1/2 oz.) can (1 3/4 c.)
evaporated milk
1 (4 oz.) pkg. lemon gelatin
1 3/4 c. hot water
1/4 c. lemon juice
1 c. sugar
2 1/2 c. vanilla wafer crumbs or
graham crackers

Chill unopened can of milk in refrigerator until ice cold, about 3-4 hours. Dissolve gelatin in hot water and chill until partially set. Whip until light and fluffy. Add lemon juice and sugar. Whip chilled milk and fold into gelatin mixture. Line bottom of 9x13 inch pan with crumbs. Pour over gelatin mixture. Top with remaining crumbs and chill until firm. Cut in squares. Serves 12 and can be made the night before.

Buster Bar Dessert

1 lg. pkg. Oreos, crushed fine
1/2 c. melted margarine
1/2 gallon vanilla ice cream, softened
1 1/2 c. Spanish peanuts
1/2 c. margarine
2/3 c. chocolate chips
2/3 c. powdered sugar
13 oz. can sweetened condensed milk
1 tsp. vanilla

Crush Oreos in food processor until fine and no white frosting shows. Combine this with 1/2 cup melted margarine and pat into 9x13 inch pan and 8x8 inch pan. Mix ice cream and peanuts and pour over crust. Mix margarine, chips, powdered sugar and milk over medium heat. Boil slowly until thickened, 10-12 minutes. Stir frequently. Remove from heat and cool. Add 1 teaspoon vanilla. Pour over ice cream layer and freeze.

Papaya Ice

1/2 c. sugar
1 tsp. unflavored gelatin
1 papaya (about 1 lb), peeled,
seeded, and cubed, about 1 3/4 c.
cubes
4 tsp. lemon juice

In a small saucepan, combine sugar and gelatin. Add 1/2 cup water. Cook and stir over low heat until sugar and gelatin are dissolved; set aside. In a blender container or food processor bowl, combine sugar mixture, papaya, and lemon juice. Cover; blend or process until smooth. Pour into a small mixer bowl. Cover, freeze fruit mixture 2 to 3 hours or until almost firm. Beat with an electric mixer on medium speed about 2 minutes or until mixture is fluffy. Transfer mixture to a 7 1/2 x 3 1/2 x 2 inch or 8x4x2 inch loaf pan. Cover; freeze at least 4 hours or until firm. To serve, let stand 10 minutes at room temperature. If desired, garnish with fresh mint. Serves 4.

Nana's Jello

4 sm. pkgs. red Jello
1 (# 2) can pineapple, crushed
3 to 4 bananas
Cool Whip

Set Jello using pineapple juice. Stir in fruit when partially set. Stir in Cool Whip when totally set.

Mamie's Good Green Jello

1 lg. lime Jello
1 c. boiling water
1 c. cold water
1 c. sour cream
1 c. crushed pineapple
White grapes
Pecans

Combine and refrigerate until set.

Pink Fluff

2 boxes raspberry Jello
2 c. hot water
2 sm. cans crushed pineapple, drained
2 (8 oz.) pkgs. cream cheese
1 pt. whipping cream
2 c. chopped nuts

Dissolve Jello in hot water and place in refrigerator. When Jello begins to congeal, add well drained pineapple and cream cheese which has been mashed with a fork. Whip cream until stiff and stir in nuts. Fold all together and place in large rectangle dish and refrigerate until set. This salad makes up to be a bright fluffy pink. Serves 16.

Easy Jello Fluff

1 (3 oz.) pkg. Jello, any flavor
1 (1 lb.) carton cottage cheese
1 can (lg.) crushed pineapple
1 (8 oz.) carton Cool Whip

Mix first 3 ingredients in large bowl. Stir in Cool Whip (thawed). May be served immediately or stored for 2 to 3 days. For lighter version, use sugar free Jello, lite Cool Whip and low fat cottage cheese. NOTE: I like orange Jello best.

Orange Jello

2 boxes tapioca pudding
1 sm. pkg. orange Jello
2 cans mandarin oranges, drained
3 c. water
1 (8 oz.) container Cool Whip

Mix pudding, Jello and water and cook until thick. Cool. Add 8 ounce Cool Whip and oranges. Refrigerate. Other flavors of Jello and fruit may be used. Rochester, MN

Festive Cherry Jello

2 (3 oz.) pkgs. cherry Jello
2 c. boiling water
1 can cherry pie filling

Mix Jello and boiling water add pie filling and mix. Pour in pan, when set frost with Cool Whip and sprinkle for occasion: Holiday season green or red squares or maraschino cherry halves.

Apricot Jello

2 (3 oz.) pkgs. apricot Jello
2/3 c. sugar
1 c. hot water
1 (8 oz.) pkg. cream cheese, softened
1 (20 oz.) can crushed pineapple (do not drain)
2 lg. jars apricot baby food
1 (12 oz.) Cool Whip
1 (8 oz.) Cool Whip (for frosting, if desired)

Mix Jello, sugar, and water. Bring to a boil, stirring constantly. Mix cream cheese and pineapple together, then add apricot baby food. Let first mixture cool to room temperature and add to apricot mixture. Fold in Cool Whip and pour into 12 x 8 inch dish. May frost with Cool Whip if desired.

Cranberry Jello

2 (3 oz.) pkgs. raspberry jello
1 c. hot water
1 can whole berry cranberry sauce
1 c. nuts
1 pt. sour cream
1 lg. can crushed pineapple, drained

Mix together Jello and water. Let cool. Add remaining ingredients and blend. Refrigerate until set.

Jello Gelatin Dessert

1 box Jello (orange)
1/4 c. milk
3/4 c. ice cubes
1 sm. can crushed pineapple

Mix Jello with 3/4 boiling water. Put in blender for 30 seconds at low speed. Add milk and ice cubes. Stir in blender until melted. Add small can of crushed pineapple. Whip for a few minutes. Pour in a 6 x 8 inch dish. Refrigerate until firm.

Peach Jello

1 lg. can peaches
1 lg. pkg. peach Jello
1 can crushed pineapple, juice and all
1 lg. pkg. cream cheese, softened
1 (8 oz.) Cool Whip

Bring the peaches and the Jello to a boil. Mix until dissolved. Allow to cool. In another bowl combine the crushed pineapple with the cream cheese, mixing well. Add to the peach mixture. Stir in the Cool Whip and pour into 9 x 13 inch pan and refrigerate until set.

Mom's Green Jello

1 (3 oz.) pkg. lime Jello
1 lg. can crushed pineapple, reserve juice
1 (8 oz.) cream cheese, softened
2 tbsp. lemon juice
1 pkg. Dream Whip, prepared as directions on pkg.

Use pineapple juice as part of liquid needed to dissolve Jello. Let set awhile. Combine cream cheese with lemon juice. Fold the cream cheese and Dream Whip into Jello. Add pineapple. Chill.

Lime - Pear Jello

1 lg. box lime Jello
1 lg. can pears, reserve juice
2 (3 oz.) pkgs. cream cheese
1 pkg. Dream Whip

Combine pear juice with enough water to make 2 cups, bring to a boil. Dissolve Jello with pear juice and water. Put pears in blender, blend. Then add cream cheese. In bowl whip up the Dream Whip according to package directions. Add pear-cream cheese mixture, then jello. Pour into mold and chill.

Gelatin Dessert

1 container cottage cheese
1/2 pkg. gelatin, any flavor
1 c. fresh fruit

Put the cottage cheese in a large bowl. Next add the gelatin. Then add the fresh fruit. Store in the refrigerator. This recipe can be doubled. Enjoy!

Raspberry Jello

1 lg. pkg. Jello raspberry
2 c. boiling water
1 c. applesauce
1 pkg. frozen raspberries, thawed
with juice

Dissolve raspberry Jello in 2 cups boiling water. Add 1 cup applesauce and package of thawed frozen raspberries, juice and all. Refrigerate until set. Topping: Good but not necessary 1/2 pint sour cream, 1 cup miniature marshmallows. Mix together and dollop on serving of Jello. Justin Gilbertson

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Raspberry Jello

2 sm. pkg. raspberry Jello
2 c. boiling water
1 c. apple sauce
2 sm. pkg. frozen raspberries

--TOPPING:--

1/2 pt. whipping cream
1 c. mini marshmallows
3 oz. cream cheese

Mix Jello in water until dissolved. Add raspberries then applesauce. Put into
Topping: Put topping ingredients in a bowl the night before. On the day your serving
it whip it up and spread it over Jello mixture.

Cranberry Jello

1 pkg. (3 oz.) raspberry Jello
1 pkg. (3 oz.) lemon Jello
2 c. hot water

Dissolve. Add 1 cup (14 oz. jar) cranberry, orange relish, 1 small can crushed pineapple (with juice). Cool mixture DO NOT SET. Add 1 cup 7 Up. Pour into 9 x 13 pan. When cool, cut into squares. Spread Cool Whip on top, optional.

Cranberry Jello

1 lg. pkg. cherry Jello
1 can whole berry cranberry sauce
1 sm. can crushed pineapple, drained
1 (8 oz.) pkg. cream cheese
1 c. nuts, chopped

Dissolve Jello in 1 1/2 cups boiling water. Add cranberry sauce and pineapple. Beat in softened cream cheese. Add nuts and pour into mold. Chill until set and serve.

Cranberry Sherbet

1 lb. cranberries
3 1/4 c. water
2 c. sugar
Juices of 2 lemons
1 lg. egg white (or 2 sm. ones)

Cook cranberries and water, then strain through sieve. Measure cranberry juice and pulp, add water to make 4 cups total. Add the sugar and lemon juice. Mix well. Freeze until thick but not solid. Beat egg white until stiff. Gradually add mushy fruit and beat thoroughly. Finish freezing. If it won't freeze, ad more lemon juice, beat again. Use as a salad with chicken or turkey. Serves 10.

Sloppy Joes

1 lb. hamburger
1/3 c. ketchup
1 tbsp. mustard
1 can tomato soup
1/3 c. brown sugar
Onion

Brown hamburger with onion. Then add ketchup, mustard, soup, and brown sugar. Simmer for 5 minutes.

Strawberry 7up Jello

1 lg. pkg. (6 oz.) strawberry Jello
2 c. applesauce
2 to 2 1/3 c. 7Up

Warm applesauce and add Jello to dissolve. Add 7 Up and stir. Refrigerate until jelled before serving.

Cranberry Raspberry Jello

3 boxes of raspberry Jello, dissolved
in 1 c. hot water
1 (16 oz.) can cranberry sauce,
softened in 1 c. of hot water
1 lg. can of pineapple, drained
1 c. nuts

Mix all ingredients together. Pour 1/ 2 of mixture in pan and let set. 1 c. sour cream to top of layer

Top this with rest of Jello. Let set.

Lime Fluff

1 (3 oz.) pkg. lime Jello
1 can fruit cocktail (2 c.), drained
1 1/2 c. pineapple juice
1 c. whipping cream, whipped

Heat pineapple juice. Dissolve Jello in it. Let partially congeal. Add drained fruit cocktail. Fold in whipped cream. Chill.

Cranberry Fluff

2 c. raw cranberries, ground
2 c. miniature marshmallows
3/4 c. crushed pineapple, drained
2 c. diced, unpeeled tart apples
1/2 c. nuts
1 c. whipped cream

Combine cranberries, marshmallows and sugar; refrigerate overnight. Add pineapple, apples, nuts and cream. Chill for several hours. Yield 8 to 10 servings. (Cooper)

Mandarin Orange Jello

2 boxes vanilla tapioca pudding
1 sm. pkg. orange Jello
3 c. hot water
1 lg. container Cool Whip
1 lg. can mandarin oranges, drained

In 2 quart saucepan mix pudding, Jello and water. Cook until clear. Cool. Add Cool Whip and mandarin oranges and refrigerate. Make the day before serving. (District Media Services)

Strawberry Dessert

9 oz. strawberry Jell-O
3 c. boiling water
2 c. yogurt (lowfat or nonfat)
1-2 c. strawberries

Pour boiling water over Jell-O and stir until dissolved. Chill until very thick but not set. Beat in yogurt with rotary beater. Stir in strawberries and chill. Serve 8-10.

Cherry Fluff

1 can cherry pie filling
1 (12 oz.) container Cool Whip, thawed
1 can Eagle Brand milk
1 lg. can crushed pineapple, drained
1/2 c. nuts, chopped

Mix all ingredients thoroughly. Refrigerate.

Aunt Jeanette's Black Cherry Jello With Pepsi

2 (4 serving) pkgs. cherry Jello
16 oz. Pepsi
1 (3 oz.) pkg. cream cheese
1 qt. black cherries, save juice

Add water to cherry juice to equal 2 cups; bring to a boil. Add to Jello; stir until dissolved. Beat in cream cheese which has been cut into tiny cubes. Add cherries and Pepsi. Let set.

Blueberry Jello

2 sm. boxes blackberry, raspberry or
other berry) Jello
2 c. boiling water
1 can blueberry pie filling
1 sm. can crushed pineapple, well
drained

Dissolve Jello in 2 cups boiling water. Add blueberry pie filling and 1 small can of crushed pineapple. Pour into dish or pan (approximately 12 x 8 inches) and refrigerate until set. Cream: 1 (8 oz.) pkg. cream cheese
1 (8 oz.) container sour cream
1/2 c. sugar
1 tsp. vanilla

Beat until smooth, spread on Jello. Sprinkle with chopped walnuts or pecans.

Peach Fluff

2 (3 oz.) pkgs. peach Jell-O
1 (15 1/4 oz.) can crushed pineapple

Combine Jell-O and pineapple and heat over low heat until dissolved. Stir until it bubbles. Cool. Then add: 2 c. buttermilk
1 lg. carton Cool Whip
1 c. chopped pecans

Fold together. Pour in lightly oiled mold and refrigerate. March 26, 1987

Ribbon Jello

1 (3 oz.) pkg. lime Jello
1 (3 oz.) pkg. orange Jello
1 (3 oz.) pkg. lemon Jello
1 (3 oz.) pkg. strawberry Jello
2 envelopes Knox gelatin
2 c. milk
1 c. sugar
1 pt. sour cream
2 tsp. vanilla

Grease a 9 x 13 inch glass dish with butter or oleo. Dissolve 1 package Jello with 1 cup cold water. Pour into dish until set. In a saucepan bring 2 cups milk to a boil. Add 1 cup sugar, mix until sugar is dissolved. Dissolve 2 packages Knox gelatin in 1/2 cup cold water. Add to milk and sugar. Combine 1 pint sour cream and 2 teaspoons vanilla. Add to milk until blended. When this mixture is fairly cool put 1/1 2 cups on Jello layer. Set in refrigerator until set. When it is sticky to touch it is ready for next layer of Jello. Alternate with sour cream mixture. Ending with layer of Jelly. Keep our cream mixture in saucepan between layers to keep from setting up. Keep over warm water.

Apricot Jello

1 lg. apricot Jello, dissolved in 2 c.
hot water
2 c. cold water
3 bananas, diced
1 (#2) can crushed pineapple, drained
well
2 c. marshmallows

Dissolve apricot Jello in hot water. Add 2 cups cold water. Mix bananas and crushed pineapple (save juice) into Jello. Pour into a 9 x 13 inch pan and sprinkled 2 cups marshmallows over top. Refrigerate until set. Mix all together and cook until thick: 1/2 c. sugar
2 tbsp. flour
1 egg
1/2 c. pineapple juice

When thick, remove from heat and add: 2 tbsp. butter
1 (3 oz.) pkg. cream cheese

Cool. When cool add 1 small carton of Cool Whip and spread over thickened Jello. Sprinkle with ground nuts, coconut or cherries for color.

Blueberry Jello

2 sm. or 1 lg. pkg. Jello (grape or black cherry)
1 can blueberry pie filling
1 lg. can crushed pineapple (save juice)
2 c. boiling water
1 (8 oz.) pkg. cream cheese
1/2 pt. sour cream
1/2 c. sugar
1 c. pecans, chopped
2 tsp. vanilla extract

Dissolve Jello in 2 cups boiling water. Add blueberries and pineapple with juice. Chill and set. TOPPING: Mix well; vanilla, sour cream, cream cheese, and sugar. Spread on top of set Jello and top with pecans.

Festive Jello

1/2 c. diced celery
1/4 to 1/2 c. chopped walnuts
1 (16 oz.) can pitted sweet cherries
1 lg. box of Jello (8 serving size),
cherry flavor

Drain cherries, reserve juice. Prepare Jello according to directions, using juice instead of cold water. (Will need to add water to juice to get the 2 cups required.) Add cherries, celery and walnuts, refrigerate. A great addition to a holiday meal, even if you don't like cherries!

Apricot Fluff

1 lg. box orange Jello
1 lg. can crushed pineapple
2 jars apricot baby food
3/4 c. sugar
1 lg. carton Cool Whip
1 (8 oz.) pkg. cream cheese
Ground nuts, if desired

Combine Jello and pineapple in saucepan. Heat until mixture simmers. Add sugar. Add baby food and cut up cream cheese. Mix well, but do not beat. Chill until mixture mounds when dropped from spoon. Add Cool Whip slowly and blend in, but do not beat. Pour in 9 x 12 inch pan and cover with chopped nuts, if desired.

Rainbow Jello

1 (3 oz.) pkg. black cherry Jello
1 (3 oz.) pkg. cherry Jello
1 (3 oz.) pkg. orange Jello
1 (3 oz.) pkg. lemon Jello
1 (3 oz.) pkg. lime Jello
2 1/2 c. vanilla or plain yogurt

(Can use any 5 flavors of Jello.) For each layer: Dissolve Jello in 1 cup boiling water. Divide in half. Mix half with 1/2 cup yogurt. Mix well. Put in pan and chill. Mix second half of Jello with 3 tablespoons of cold water. Pour over first layer when layer in pan is set. Each layer takes 30 to 45 minutes to set. Use a 13 x 9 inch pan.

Jello Eggs

1 (3 oz.) pkg. Jello, any flavor
1/2 c. boiling water
1/2 c. cold water
3 to 4 blown out eggs

To blow out eggs, prick a 1/4 to 1/2 inch hole in large end of egg. Use a small straw (the kind that comes on juice boxes works well); insert into hole. Tip egg upside down and blow out. Rinse out egg thoroughly, allow to dry. Pour the Jello into the 1/2 cup boiling water. Stir until Jello is dissolved. Add 1/2 cup cold water. Carefully pour Jello into the eggs. Each package of Jello will fill 3 to 4 eggs. Put eggs in egg carton and refrigerate overnight. Gently peel shell off egg. There will be a skin on the Jello, gently peel off. These eggs make a great Easter treat. To serve, color whipped cream light green and spread on a platter. Add different colored eggs.

Favorite Jello

1 lb. can apricots, drain & cut fine,
save juice
1 lg. can chunked pineapple, drain,
save juice
2 pkgs. orange Jello
2 c. hot water
1 c. combined juices
1 c. miniature marshmallows

--TOPPING:--

1/2 c. sugar
3 tbsp. flour
1 egg
1 c. juice
2 tbsp. butter
1 pkg. Dream Whip

Mix Jello with hot water. Add juices and drained fruit. Add marshmallows. Let Jello set. Combine 1/2 cup sugar, 3 tablespoons flour, beaten egg and juice and thicken over low heat. Add 2 tablespoons butter and let cool. Prepare one package of Dream Whip per directions and mix together and cover top of cooled Jello.

Cranberry Fluff

2 c. cranberries, ground
3 c. miniature marshmallows
1/2 c. walnuts, chopped
2 unpeeled apples, diced
1/2 c. sugar
1 c. Cool Whip

Combine cranberries, marshmallows, sugar; cover and chill overnight. Add apples, nuts and Cool Whip. Serve as salad or dessert. If dessert, serve with Town House or Ritz crackers.

Strawberry Dessert

1 pkg. strawberry Jello
1 c. water
1/4 lb. marshmallows
1/2 pt. whipping cream
1 pt. strawberries

One package strawberry Jello made with only 1/2 cup boiling water and 1/2 cup cold water. When just shaky, beat with an egg beater. Cut up in small pieces, 1/4 pound of marshmallows. Whip 1/2 pint whipping cream. One pint strawberries. Mix everything together.

Orange Jello Dessert

1 lg. crushed pineapple, drained &
save juice
4 bananas, sliced
2 c. miniature marshmallows
1 (6 oz.) orange Jello
3 c. water

Make the Jello, set aside and layer the sliced banana, pineapple and marshmallows and pour Jello on top and chill in 9 x 13 inch pan. --TOP OF JELLO:--

1/2 c. pineapple juice that you saved
1 egg, beaten
2 tsp. flour
1 env. Dream Whip
1/2 c. sugar
2 tbsp. butter
1 (3 oz.) Philadelphia cream cheese

Mix flour, sugar, egg, butter, pineapple juice to a boil. Stir all the time. Return from heat and add cheese. Beat until cool. Prepare the Dream Whip on envelope. Add juice mixture, pour over and chill.

Pink Fluff

12 oz. cottage cheese, sm. curd
8 oz. Cool Whip
1 pkg. Jello, strawberry or cherry (3 oz.)
1 can crushed pineapple, drained
1 sm. can mandarin oranges, drained

Mix together cottage cheese, Cool Whip and Jello. Add crushed pineapple and mandarin oranges. Let set 4 hours or overnight.

Cranberry Jello

1 (3 oz.) reg. vanilla pudding
1 (3 oz.) lemon Jello
2 tbsp. lemon juice
1 (3 oz.) raspberry Jello
1 (16 oz.) can cranberry sauce
1/2 c. chopped celery
1/4 c. chopped pecans
2 c. Cool Whip

Combine pudding, lemon Jello and 2 cups water in pan. Cook and stir to boiling. Stir in lemon juice; chill until partially set. Dissolve raspberry Jello in 1 cup boiling water. Beat in cranberry sauce. Add celery and nuts. Chill until partially set. Fold Cool Whip into pudding mixture, pour half into mold or 9 x 9 inch Pyrex. Slowly add cranberry layer. Finish with remaining pudding mixture. Chill thoroughly.

Lime 7-Up Jello

2 c. applesauce
1 lg. box lime Jello
2 c. 7-Up

In saucepan, heat applesauce. Add Jello until dissolved, add 2 cups 7-Up. Mix well and pour into a mold and refrigerate until set. Serves 8 to 10.

Peach Jello

1/2 c. sugar
1/4 tsp. ground cloves
4 tsp. vinegar
1/4 tsp. cinnamon
3 1/2 c. water including juice from
peaches

Bring above ingredients to a boil. Add 2 packages peach Jello (3 ounce size) and dissolve real well. While stirring, remove. Add 2 cans (large) sliced peaches. Pour into container and refrigerate until jelled.

Pretzel Jello

2 c. coarsely crushed pretzels
3/4 c. melted margarine/oleo
3 tbsp. sugar
1 (8 oz.) pkgs. cream cheese, softened
1 c. sugar
1 pkg. Cool Whip
2 c. boiling water
2 (10 oz.) pkgs. frozen strawberries
1 (6 oz.) pkg. strawberry Jello

Mix pretzels, oleo, and tablespoon sugar; spread into 9 x 13 inch pan. Bake 8 to 10 minutes at 400 degrees. Do not overbake and allow to cool. Mix cream cheese and cup of sugar and then fold in Cool Whip. Spread mixture over pretzels and place in refrigerator. Next, mix together water, Jello, and strawberries. Let this mixture chill for 20 minutes. Pour this mixture on pretzel and cream cheese mixture; chill until firm.

Cranberry Fluff

1 bag fresh cranberries
1 (10 oz.) bag marshmallows
1 (No. 2) can crushed pineapple,
drained
1 c. whip cream, whipped
3/4 c. sugar

Grind cranberries and marshmallows together. Mix in other ingredients except cream. Let set in refrigerator overnight. Before serving, stir in cream. Sharon (Kaping) Wegner

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I Want More Jello

3 (3 oz.) pkgs. grape Jello
1 c. boiling water
2 c. very hot orange juice
2 (16 oz.) cans pitted cherries
1 (11 oz.) can mandarin oranges
1 pt. black or red raspberries

Combine all ingredients except raspberries; chill. Top with raspberries. Serves 10.

Orange Sherbet Recipe

1 can mandarin oranges (save juice)
1 big box orange Jello
2 c. boiling water
1 c. orange sherbet

Put in mandarin oranges and 3/4 cup of juice. Add 1 cup orange sherbet. Dissolve Jello in boiling water. Combine all ingredients.

Finger Jello

--PART 1:--

2 1/2 env. Knox gelatin with 1 c. cold
water

Set aside. 1 lg. box cherry Jello with 1 c.
boiling water

Bring to a boil. Mix with Knox gelatin and add 1 cup hot water. Mix well and pour into cookie sheet with sides. Let cool until set! --PART 2:--

2 pkgs. Knox gelatin with 1/2 c. cold
water
1/2 c. sugar
1/2 pt. light cream

Bring to a boil. 1 tsp. vanilla
1/2 pt. sour cream

Let cool. Pour over the cherry Jello and let cool until set. --PART 3:--

2 1/2 env. Knox gelatin with 1 c. cold
water

Set aside. 1 lg. box lime Jello with 1 c. hot
water

Bring to a boil. Mix with Knox gelatin. --Add:--

1 c. hot water

Let cool until syrupy. Pour over the white mixture. Let get cold. Makes pretty Christmas dish.

Cranberry Jello

This is perfect for Thanksgiving and Christmas. 1 can whole cranberry sauce
8 oz. can crushed pineapple
1 lg. pkg. orange Jello
1 (12 oz.) can ginger ale

In saucepan, warm cranberry sauce to almost boiling. Remove from heat and add Jello until dissolved. Add fruit and juice of canned pineapple. Add ginger ale. Set aside until bubbles stop. Stir and pour into mold. (You may spray lightly with Pam to ease removal.) Chill to set. Serve with sour cream.

Lime Jello Fantastic

1 (6 oz.) pkg. sugar free lime Jello
8 oz. low fat cream cheese
2 c. hot water
1 (20 oz.) can sugar free crushed pineapple
Pineapple juice & cold water to equal 1 3/4 c.

Drain pineapple thoroughly. Dissolve Jello in bowl with 2 cups hot water; stir couple minutes until dissolved. Add juice and cold water. Put in refrigerator for about 1 1/2 hours until starts to thicken. Cut up cream cheese in chunks and add and stir. Add well drained pineapple. Stir to mix well. Return to refrigerator until set.

Ribbon Jello

4 (3 oz.) pkgs. Jello (lime, orange, lemon, strawberry or raspberry)
2 env. Knox gelatin, unflavored
16 oz. sour cream
2 c. milk
1 c. sugar
2 tsp. vanilla

Bring milk to boil, add sugar, mix until dissolved. Mix gelatin in 1/2 cup cold water, add to milk mixture. Add sour cream and vanilla. Use 1 1/2 cups between each layer of Jello. Use 1 cup hot water and 1/2 cup cold water for each Jello. Each layer (Jello or filling) must harden before next layer can be added. Takes about 5 hours. Use 9"x13" pan. Grease pan. 4 layers (green, yellow, orange, red). Jello: lime, orange, peach or apricot, lemon, strawberry, raspberry or cherry.

Apricot Jello

1 lg. (6 oz.) apricot Jello
12 1/2 oz. can crushed pineapple
1 lg. can mandarin oranges
4 sliced bananas
2 pkgs. Dream Whip
Coconut and nuts

Make Jello according to package using 3 1/2 cups water. Drain juice from fruit and reserve. Add pineapple, oranges and bananas to Jello and chill until firm. --
TOPPING:--

1 c. fruit juice
1 egg
1/2 c. sugar
3 tbsp. flour
Dash salt

Mix together and cook on low heat until thickened. Cool. Make Dream Whip according to directions and fold into chilled topping. Spread over Jello. Sprinkle with nuts and coconut if desired. Cookbook '76

Blueberry Jello

1 lg. dark Jello, black cherry
2 c. boiling water
1 (16 oz.) can blueberry pie filling
1 (20 oz.) can undrained crushed
pineapple
1 (8 oz.) blueberry yogurt

Dissolve Jello in the boiling water. Add blueberry pie filling and crushed pineapple. Mix together and refrigerate in 9"x13" pan. When firm, top with the yogurt. Friend

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Orange Tapioca Jello

2 sm. pkg. vanilla tapioca pudding
1 sm. orange Jello
1 container Cool Whip (sm.)
1 sm. can mandarin oranges

Mix Jello and pudding together dry. Add 3 cups hot water, including the juice from the oranges. Heat until thick, cool, stir in whipped cream and oranges. Chill. (I usually double this recipe.)

Orange Tapioca Jello

1 pkg. vanilla tapioca pudding (3 oz.)
1 pkg. vanilla pudding (3 oz.) not instant
3 c. cold water
1 pkg. orange Jello (3 oz.)
1 can mandarin oranges, drained
1 (8 oz.) container Cool Whip

Combine the vanilla, tapioca pudding, vanilla pudding and 3 cups cold water in saucepan and cook until the mixture comes to a boil. Remove from heat and add the orange Jello. Cool this mixture by setting the pan in the sink in cold water. When completely cool. Add the mandarin oranges and Cool Whip. Blend together. Pour in dish and chill overnight.

Orange Sherbet Gelatin

2 (3 oz.) pkg. orange gelatin
1 c. boiling water
1 pt. orange sherbet
1 (11 oz.) can mandarin oranges,
drained
1 c. heavy whipping cream, whipped

Dissolve gelatin in boiling water. Add sherbet and mix well. When partially set, add mandarin oranges and fold in whipped cream. Pour into oiled quart ring mold. Chill. Serves 8.

Pink Stuff

1 can Eagle Brand
1 can cherry pie filling
1 lg. (9 oz.) carton Cool Whip
1 can mandarin oranges
1 can pineapple chunks, drained
1 c. miniature marshmallows

Mix together and chill.

Zapp Jello

6 oz. lime Jello
2 cans pears with juice
8 oz. cream cheese
12 oz. Cool Whip
2 c. boiling water

Mix Jello with boiling water; set aside. Put pears, juice and cream c cheese in blender and zapp until well mixed. Add to Jello. Cool in refrigerator until it begins to gel. Fold in Cool Whip. Pour into 9"x13" pan. Allow to firm in refrigerator.

Strawberry Jello

1 lg. box strawberry Jello
1 sm. can pineapple tidbits
1 (10 oz.) box frozen strawberries
(thawed)
1 banana, mashed
Sour cream

Dissolve Jello with 3 cups hot water. Add pineapple (drained), strawberries and bananas. Mix well. Pour half of mixture into a 12x7 glass dish (approximate). Put in refrigerator to set. When set spread a good layer of sour cream over top (1/4 inch approximately), then pour remaining Jello mixture and return to refrigerator until top layer is firm. Operations/Caldwell

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Raspberry/Cranberry Jello

1 lg. box raspberry Jello
2 c. boiling water
1 can whole berry cranberry sauce
2 pkgs. frozen raspberries, partially
thawed

Dissolve Jello in boiling water. Add cranberry sauce and stir until melted. Add raspberries and their juice. Pour into Jello mold and chill until firm. Waldport

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Strawberry Jello

1 lg. box strawberry Jello
1 sm. can crushed pineapple
1 sm. container Cool Whip
1 lg. carton strawberries, sweetened
2 c. boiling water

Dissolve Jello in hot water. Add pineapple and frozen strawberries. Add Cool Whip when Jello thickens.

Finger Jello

5 pkgs. Knox unflavored gelatin
2 1/2 c. cold water

Mix together and set aside. 2 c. cold water
1/3 c. sugar
2 (6 oz.) pkgs. flavored Jello (any
flavor)

Bring to boil. Take off stove and add to Knox gelatin mixture plus 1 1/4 cups cold water. Pour into 9 x 13 inch dish and refrigerate. (Rebuck)

Lemon Fluff

Vanilla wafers
1 can Carnation milk
1 pkg. lemon Jello
1 c. sugar
1 lemon (juice)
1 3/4 c. water

Combine 1 package lemon Jello, 1 cup sugar, 1 3/4 cups water and juice from 1 lemon. Cook and stir to a full boil over medium heat. Let begin to set. One can Carnation milk (whip until thickened). Stir in lemon Jello. Put crushed wafers on bottom and top. (Stroudsburg)

Ribbon Jello

Dissolve 4 different flavors of 3 ounce Jello, 1 packet unflavored gelatin each with 1 cup boiling water. Mix 4 unflavored gelatin with 1/2 cup cold water until soft, add 1 can Eagle Brand milk and 1 1/2 cups boiling water. Pour one flavor in 9 x 13 inch pan. Refrigerate until firm. After firm add 1 cup milk mixture until firm and another flavor. Chill until firm after each layer is added. Takes about 5 to 10 minutes to firm or can be put in freezer. First layer takes about half hour to firm - the rest about 5 minutes. (Millersburg-Calvary)

Orange And Apricot Jello Dessert

2 (3 oz.) pkg. orange Jello
1 1/2 c. hot water 2 1/4 c. apricot
nectar
1 med. can Mandarin oranges
3 c. miniature marshmallows

Dissolve Jello. Add all ingredients. Cool until firm in a 9 x 12 dish. --TOPPING--

1 egg, well beaten
1 c. apricot nectar
2 tbsp. flour
1/2 c. sugar

Cook until thick. Cool and fold in 4 ounces Cool whip. Spread over top of Jello mixture and chill.

Ribbon Jello

4 sm. pkgs. Jello (4 different flavors)
2 c. milk
1 c. sugar
1 pt. sour cream
2 tsp. vanilla
2 env. unflavored Jello
1/2 c. hot water

Put contents of each package of Jello into 4 different bowls. To each package of Jello, add 1 cup hot water. Stir and mix in 1/2 cup cold water. Do not refrigerate at this point. Make the following white mix. Bring milk and sugar to a boil; let cool. When mix is cool, add sour cream and vanilla. Dissolve unflavored Jello in 1/2 cup hot water. Then add to white mix. Beat white mix with mixer. Alternate layers of Jello and white mix. Use 10 x 13 inch glass pan. After addition of each layer (including white mix), set in refrigerator until firm. You add 1 1/2 cups white mix between each layer of Jello, ending with Jello on top. It's bright and pretty.

Cranberry Jello

1 pkg. cranberries
1 pkg. lemon Jello
16 lg. marshmallows
1/2 to 3/4 c. celery, chopped
1/2 c. nuts, chopped
1 c. sugar
1 orange, grind peel and all

Wash cranberries. Cook cranberries and sugar until soft. Add marshmallows. Stir. Add lemon Jello and stir. When almost firm, add remaining ingredients. Refrigerate.

Jello

1 sm. box orange Jello
1 sm. box vanilla pudding (not
instant)
2 1/2 c. water

Cook until clear and slightly thickened. Cool. Add one envelope Dream Whip (prepared), one small can mandarin oranges, drained. Save a few for garnish.

Jello To Please Everyone

1 lg. bowl with seal
Your favorite Jello
Nuts
Fruit
Marshmallows

Mix according to directions on box. Add all favorites. Place seal on bowl and place bowl sideways in refrigerator. When Jello is set, the goodies will be separated and 3 layers of Jello will cause your guests to wonder how you did it!

Frosted Jello

1 (3 oz.) pkg. orange Jello
1 (3 oz.) pkg. lemon Jello
1 can mandarin oranges
2 or 3 bananas
Green grapes, fresh or canned

Make Jello according to package directions, using juice from mandarin oranges and from grapes of canned for part of cool water. Mix in fruit when cool and let set. 1/2 c. sugar
2 tbsp. flour
1 c. pineapple juic
1 egg, slightly beaten
2 tbsp. butter
1 c. whipping cream, whipped
Ground nuts

Combine sugar and flour in sauce pan. Stir in pineapple juice and egg. Cook over low heat until thickened. Remove from heat, add butter and cool. Fold into whipped cream. Frost Jello. Sprinkle with nuts.

Melon Wedges

1 cantaloupe or honeydew melon
1 pkg. (4 serving size) Jello,
apricot or orange flavor
sugar-free gelatin
1 c. boiling water
3/4 c. cold water
1 banana, sliced, 1/2 c. strawberries
or 1 can (8 1/4 oz.) crushed
pineapple in juice, well drained

Cut melon in half lengthwise; scoop out seeds and drain well. Dissolve gelatin in boiling water. Add cold water. Chill until slightly thickened. Stir in fruit. Pour into melon halves. Chill until firm, about 3 hours. Cut in wedges. Serve with additional fresh fruit, cottage cheese, and crisp greens, if desired. Makes 6 servings. Note: Chill any excess fruited gelatin in dessert dish. Class of '94

Pink Stuff In A Bowl

1 can strawberry pie filling
1 can Eagle Brand sweetened condensed
milk
1 lg. can crushed pineapple (drained)
12 oz. Cool Whip

Mix together and chill at least 3 hours. Class of '98

Jiffy Jello

1 pkg. Jello, any flavor
1 pt. cottage cheese
1 (8 oz.) carton Cool Whip
Fruit and nuts, diced

Congeal Jello until slightly thick. Mix in all ingredients and chill.

Jello With Sour Cream Middle

2 pkg. lemon Jello
1 c. hot water
1 c. orange juice
2-3 cans mandarin oranges, drained
10 oz. pkg. frozen strawberries
1 pt. sour cream

Take Jello and dissolve in hot water. Add 1 cup of orange juice and frozen strawberries, stir until dissolved. Add oranges. Take 1/2 of mixture and put in 9 x 13 inch pan. Let set in refrigerator until almost firm. Then spread sour cream over the Jello and put rest of Jello mixture on top and let set in refrigerator.

Lime Jello Treat

1 sm. lime Jello
1 Cool Whip
1 carton cottage cheese
1 can pineapple chunks, well drained
Maraschino cherries
White or colored marshmallows

Mix all ingredients together and refrigerate.

Rainbow Jello

1 (3 oz.) box lime Jello
1 (3 oz.) box orange Jello
1 (3 oz.) box lemon Jello
1 (3 oz.) box cherry Jello
2 c. milk
1 c. sugar
1 pt. sour cream
2 env. Knox gelatin
2 tsp. vanilla

Dissolve Jello in separate bowls with 1 cup boiling water and 1/2 cup cold water. In a saucepan, boil 2 cups milk with 1 cup sugar until dissolved. Dissolve the Knox gelatin 1/2 cup cold water and add above mixture while still hot. Cool slightly, add 2 teaspoons vanilla and sour cream (1 pint) to above and mix. In 13 x 9 x 2 inch pan, pour 1 Jello. Refrigerate until set (20-30 minutes). Take 1 1/3 cups milk mixture. Pour over Jello carefully. Let set. Then another Jello, let set. Another 1 1/3 cups milk mixture, let set, etc. Until 7 layers in all. You will be in the kitchen for about 2 hours total. Don't wait too long between layers or they may separate.

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*Rainbow Jello

7 sm. pkgs. sugar free Jello*
1 (15 oz.) can evaporated skim milk

*(2 lime, 2 lemon, 1 strawberry, 1 orange, 1 raspberry). 1. Mix lime Jello and 1 cup boiling water. Dissolve 15 minutes. Add 1/2 cup cold water. Pour in 9 x 13 inch pan. Set 1 hour. 2. Mix lemon Jello with 1 cup boiling water. Dissolve 15 minutes. Add 1/2 cup evaporated milk. Pour over lime layer. Set 1 hour. Continue in the same manner: 3. Strawberry and water. 4. Orange and milk. 5. Raspberry and water. 6. Lemon and milk. 7. Lime and water. Serves 32.

Raspberry-Cherry Jello

1 pkg. raspberry Jello (sm.)
1 pkg. cherry Jello (sm.)
1 can cherry pie filling
1 (8 oz.) package sour cream
1 1/2 c. mini marshmallows

Dissolve Jello in 3 cups boiling water. Add cherry pie filling and put in 9 x 9 inch cake pan and let set. Mix together sour cream and marshmallows and let sit out 2 hours. Stir hard and put on top of set Jello. Serves 8 to 10.

Raspberry Jello

1 lg. pkg. raspberry Jello
2 c. hot water
1 c. applesauce
2 sm. pkgs. frozen raspberries
1 can Bing cherries, drained
Whipped cream

Thaw raspberries. Dissolve package of Jello in water. Add applesauce. Add 1 cup raspberry juice to Jello mixture. Add raspberries and Bing cherries. Chill until set. Spread whipped cream over top.

Finger Jello

2 env. unflavored gelatin
6 oz. pkg. flavored gelatin

Dissolve unflavored gelatin in 1 cup cold water. Bring 1 cup water to boil. Add flavored gelatin, bring back to boil. Remove from heat and add 1/2 cup cold water. Pour into lightly greased pan. Refrigerate until set about 2 hours. Cut into shapes with cookie cutters or into blocks.

Cranberry Jello

1 sm. pkg. cherry Jello
1 c. boiling water, dissolve Jello,
cool slightly
1 lg. can crushed pineapple, well
drained
1 can whole cranberry sauce
1 c. chopped walnuts

Mix all together and set in mold. Chill.

Pretzel Jello

--BOTTOM LAYER:--

2 c. chopped pretzels
3 tbsp. sugar
3/4 c. margarine

Mix together and put in 9 x 13 pan. Bake at 350 degrees for 10 minutes. --MIDDLE LAYER:--

1 (8 oz.) cream cheese
1 (8 oz.) Cool Whip
1 c. sugar

Mix together. After bottom crust cools, spread cream mixture on the bottom layer. --TOP LAYER:--

2 lg. raspberry Jello in 2 c. boiling water
2 (10 oz.) pkgs. frozen raspberries

Stir until almost set and pour on top of cream layer. Refrigerate to set.

Cranberry - Orange Jello

1 lg. pkg. (6 oz.) strawberry Jello
1 1/2 c. boiling water
1 (16 oz.) can jellied cranberry sauce
1 c. cold water
1 tbsp. grated orange rind
2 oranges
1/2 c. chopped nuts

Dissolve gelatin in boiling water. Stir cranberry sauce until smooth and blend with gelatin. Add cold water and orange rind. Chill until slightly thickened. Add diced orange sections and nuts. Mandarin oranges may be substituted for fresh oranges.

Favorite Jello

1 pkg. (lg. size) cherry Jello
1 pkg. (lg. size) lemon Jello
1 can cherry pie filling
1/2 can chunk pineapple
1 sm. cream cheese (3 oz.)
1/3 c. chopped nuts

Dissolve cherry Jello in 3 cups of boiling water. Add cherry pie filling. Let set until firm in mold or bowl. Dissolve lemon Jello in 3 cups boiling water. Add cream cheese (room temperature), pineapple and nuts. When completely cooled pour over firm cherry Jello. Refrigerate several hours.

Jello "In The Pink"

1 can (20 oz.) crushed pineapple
2 pkg. (3 oz.) strawberry Jello
1 (16 oz.) can whole cranberry sauce
3 tbsp. lemon juice
1 tsp. grated lemon peel
1/4 tsp. ground nutmeg
2 c. dairy sour cream
1/2 c. chopped pecans

Drain pineapple well, reserve all juice. Add juice to Jello in a saucepan. Stir in 1 cup water. Heat to boiling, stirring constantly, to dissolve Jello. Remove from heat. Stir in cranberry sauce. Add lemon juice, lemon peel and nutmeg. Chill until mixture thickens slightly. Blend sour cream into gelatin mixture. Fold in pineapple and pecans. Pour into 1 1/2 quart mold or 9 x 13 inch pan. Chill until firm. Unmold or cut in squares. Serve on salad greens. Serves 8.

Strawberry - Banana Jello

1 lg. pkg. (6 oz.) strawberry Jello
1 1/2 c. boiling water
1 c. cold water
1 lg. pkg. frozen strawberries, thawed
1 c. whipping cream, whipped
1-2 bananas, sliced
1 c. chopped nuts, optional

Dissolve Jello in boiling water. Add cold water and strawberries with liquid. Refrigerate until slightly thickened. Blend in whipping cream, bananas and nuts.

Strawberry Bavarian Jello

1 (16 oz.) pkg. frozen strawberries,
defrosted & drained
1/4 c. cold milk
2 env. unflavored gelatin
1/2 c. juice drained from defrosted
berries, heated to boiling
1/4 c. sugar
2 egg yolks
Red food coloring
1 c. heavy cream
1 c. crushed ice, drained

Pour cold milk into blender, add gelatin and hot juice. Cover and process at "stir" for about 1 minute. When gelatin is dissolved, push "liquefy" button and remove feeder cap. Add sugar, strawberries, egg yolks and food coloring, if desired and continue processing at liquefy until strawberries are liquified. Add the cream and crushed ice and continue processing at liquefy until ice is liquefied. Pour at once into serving dishes. Let set 5-10 minutes before serving. Yield 6-8 servings.

Cucumber Dill Jello

2 pkg. (3 oz.) lemon Jello
2 tsp. salt
1 c. boiling water
1 c. cold water
1 c. chopped cucumbers
1/2 c. chopped carrots
1/2 c. chopped peppers
1/3 c. chopped onions
1/2 c. chopped celery
2 tsp. dill

Dissolve Jello and salt in boiling water. Add cold water and chill until almost set. Add vegetables.

Orange Sherbet Jello

2 (3 oz.) pkg. orange Jello
1 pt. orange sherbet
1 c. boiling water
1 c. (11 oz.) mandarin oranges,
drained
1 c. heavy cream OR 1 pkg. prepared
whipped topping OR
Frozen whipped topping equal to 2 cups

Put sherbet out to soften. Dissolve Jello in boiling water. Add sherbet and mix well. When partially set (this step goes fast). Add the oranges and fold in whipped cream. Pour into 1 1/2 quart ring mold or bowl. Chill. Serves 8.

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4 Orange Jello

1 sm. pkg.orange Jello
1 pt. orange sherbert
1 c. hot orange juice
1 can drained mandarin oranges

Dissolve Jello in hot orange juice. Stir in orange sherbert and mandarin oranges.

Raspberry Jello

1 (3 oz.) raspberry Jello
1 c. boiling water
1 (10 oz.) frozen raspberries (thaw
and save juice)
1/2 c. mayonnaise
1 (8 oz.) cream cheese

Dissolve Jello in water. Add syrup to cold water, mix well. Blend mayonnaise and cream cheese in blender. Add liquid to blender, blend well. Chill until almost thick fold in raspberries. Pour into mold and refrigerate until set.

Jello Delicious

1 sm. pkg. Jello (sugar free)
1 sm. pkg. instant vanilla pudding
1 (8 oz.) Cool Whip
1 can fruit, drained well (approx. 15 oz.)

Suggest chunk or crushed pineapple, mixed fruit, mandarin oranges or fruit to complement choice of Jello flavor. Mix Jello and instant pudding with 2 1/2 cups boiling water. Stir well with slotted spoon and mix lumps well. Refrigerate 1 to 1 1/2 hours until slushy. Stir in almost all 8 ounce Cool Whip. Add well drained fruit. Chill overnight.

Lime Jello

1 sm. box lime Jello
1 c. hot water
1 c. cold water
1 c. canned milk
1 c. mayonnaise
1 c. cottage cheese (sm. curd)
1 c. well drained crushed pineapple
1 c. walnuts (optional)

Mix together in bowl. Pour mixture into Jello mold and chill.

One Hour Jello

2 sm. boxes orange Jello
2 c. hot water
2 1/4 c. vanilla ice cream
1 can mandarin oranges, drained

Dissolve Jello in hot water. Add ice cream and stir until melted. Add oranges and it will be ready to serve in one hour. Can use other kinds of Jello and fruit, too. Hay Creek Pioneers Red Wing

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Raspberry Jello

1 (6 oz.) raspberry Jello
2 (3 1/8 oz.) vanilla pudding, not
instant (buy 3 boxes)
8 oz. Cool Whip (not quite)
2 pts. frozen raspberries, drained
4 1/2 c. hot water

Boil Jello and pudding until clear (stir constantly). Refrigerate overnight. Next morning beat until opaque; fold in whipped cream and raspberries (drained). Holden Full O' Pep

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Cranberry Fluff

2 c. raw cranberries, ground
3 c. tiny marshmallows
3/4 c. sugar
2 c. diced unpared apples
1/2 c. seedless green grapes
1/2 c. nuts, chopped
1/4 tsp. salt
1 c. whipping cream, whipped

Mix together and chill.

Cranberry Jello

1 sm. cherry Jello
1 sm. can jellied cranberries
1/2 c. crushed pineapple, drained
1/2 c. chopped pecans
1/2 c. sour cream

Dissolve Jello in 1 1/2 cups boiling water. Mix cranberries with few tablespoons of the dissolved Jello until smooth. Add cranberries to Jello mixture and chill. When it begins to gel, add pineapple, pecans; fold the sour cream through it. Refrigerate until ready to serve.

Lime Jello

1 pkg. lime Jello
2 c. boiling water
2 c. miniature marshmallows
1 c. drained cottage cheese
2 c. whipped cream
1 sm. can crushed pineapple
1/2 c. nuts

Melt marshmallows in hot Jello, chill until it starts to congeal. Add other ingredients.

Suhre Jello

1 lg. box raspberry Jello
1 med. size jar applesauce
1 box frozen (or fresh) raspberries

--TOPPING:--

1 1/2 c. sour cream
10 oz. mini marshmallows

In blender, mix raspberries and applesauce. Make Jello as directed on box. Pour together hot Jello mixture and applesauce and raspberries mixture. Pour into 9 x 13 pan. Let set in refrigerator overnight. Mix topping ingredients and let set overnight. In the morning, spread topping on Jello. Sprinkle chopped nuts on top, if desired.

Myra's Lime Jello

1 reg. can crushed pineapple, use juice

Add: 1/4 c. sugar

Boil for 5 minutes. Add: 2 boxes lime Jello, 3 oz. size

Stir until dissolved. Add: 2 c. cold water

Let partially set. Add: 1 c. chopped celery
1 c. walnuts or pecans
2 (3 oz.) pkgs. cream cheese or 1 (8
oz.) cream cheese (room temp.)
1 pt. whipping cream, whipped or med.
size Cool Whip

Fold into rest of Jello. Put in 9x13 inch pan.

Orange Jello

1 (3 oz.) pkg. orange Jello (3 packages)
1 c. hot water (3 cups)
1 (6 oz.) can frozen orange juice (12 ounces)
1 c. vanilla ice cream (1 1/2 pints)
1 can drained mandarin oranges

Dissolve Jello in water. Add frozen juice. Let cool. When it starts to jell, beat until creamy with ice cream. Whip. Add mandarin oranges. Refrigerate. Serves 6-8.

Black Cherry Jello

2 (3 oz.) pkgs. black cherry Jello
1 (16 oz.) can bing cherries

--TOPPING:--

1 lg. (8 oz.) softened cream cheese
1 (8 oz.) sour cream
1/2 c. sugar
1 tsp. vanilla
1 c. chopped pecans
1 c. miniature marshmallows

Dissolve Jello in 2 cups hot water. Add 1 cup cold water and the juice from the cherries. Add cut up cherries and pour into 13"x9" glass pan. Chill until firm. Mix softened cream cheese with sour cream. Gradually add sugar and vanilla. Add pecans and marshmallows. Spoon on set Jello.

Raspberry Jello

2 bags red raspberries, frozen
3 cans whole cranberry sauce
3 (3 oz.) pkgs. raspberry Jello
3 c. water (1 c. to each pkg.)

Mix together Jello in boiling water. Add raspberries and cranberry sauce and pour into 13"x9" glass pan.

Ribbon Jello

1 sm. pkg. orange Jello
1 sm. pkg. strawberry Jello
1 sm. pkg. lime Jello
1 sm. pkg. lemon Jello

--WHITE FILLING:--

2 c. milk
2 tsp. vanilla
2 pkgs. unflavored gelatin
1 c. sugar
1 pt. (16 oz.) sour cream

Mix each Jello, one at a time, with 1 cup boiling water and 1/2 cup cold water or 5 large ice cubes and mix until dissolved. For the white filling, dissolve gelatin in 1/2 cup of cold water. Boil milk and remove from heat; add rest of the ingredients. Keep the filling at room temperature. Stir sour cream in last. Mix first Jello (however you want the colors). Pour first Jello in 9"x13" pan, glass is best. Let Jello set (using ice cubes instead of cold water makes it set faster). Then pour 1 1/2 cups of white filling over the top to cover the layer of Jello. Make sure the Jello you are ready to pour is cold. Let set. Repeat until all Jello is used up. Chill and serve. Use wet knife to cut in squares if you prefer.

Orange Jello Specialty

2 sm. (3 oz.) pkg. orange Jello
2 sm. (3 oz.) pkg. tapioca pudding
9 oz. Cool Whip
1 can mandarin orange segments

Mix Jellos and puddings with 2 cups hot water. Dissolve all. Add 2 cups ice and let set. Mix in Cool Whip and fruit with the juice. Critical Care

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Cran Raspberry Sherbet

2 (3 oz.) or 1 (6 oz.) pkg. raspberry flavored gelatin
1 1/2 c. boiling water
1 pt. raspberry sherbet
1 tbsp. lemon juice
1 (16 oz.) can whole cranberry sauce

Dissolve raspberry flavored gelatin in boiling water. Stir in sherbet and lemon juice. Chill if necessary until mixture mounds. Mash cranberry sauce slightly with fork. Fold into gelatin mixture. Turn mixture into 5-cup ring mold. Chill until firm (at least 8-10 hours).

Apricot Or Peach Jello

2 sm. or 1 family size Jello
1/2 c. sugar
3 c. buttermilk
1 lg. can crushed pineapple
8 oz. Cool Whip

Mix Jello and pineapple in saucepan, let it come to a boil. Cool completely or it will not thicken. Add 3 cups buttermilk and Cool Whip. Add sugar to pineapple. Mix well. Fold into 9x13 inch baking dish.

Orange Jello

1 sm. can crushed pineapple, drained
1 carton Lite and Lively cottage
cheese, drained
1 sm. can mandarin oranges, drained
1 sm. box Cool Whip

Mix these ingredients. Add to 1 package orange Jello.

Cranberry Jello

1 (6 oz.) pkg. raspberry Jello
2 c. boiling water
1 can whole cranberry sauce
1 (10 oz.) can crushed pineapple
1 c. walnuts or pecans, chopped

Dissolve water into gelatin. Beat cranberry sauce into gelatin. Add remaining ingredients. Chill until molded. (Fits perfectly into the large Tupperware mold). This is a good Christmas recipe! Sales

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Cranberry Fluff

2 c. raw cranberries, ground
3 c. tiny marshmallows
3/4 c. sugar
2 c. diced unpeeled tart apples
1/2 c. seedless green grapes
1/2 c. walnuts, chopped
1/4 tsp. salt
1 c. cream, whipped

Combine cranberries, marshmallows and sugar. Cover and chill overnight. Add apples, grapes, walnuts and salt. Fold in whipped cream. Chill. Turn into a serving bowl, or spoon into individual lettuce cups. Can be trimmed with green grapes if desired. Makes 8-10 servings.

Ribbon Jello

1 (3 oz.) lime Jello
1 (3 oz.) orange Jello
1 (3 oz.) lemon Jello
1 (3 oz.) strawberry Jello
4 c. boiling water
2 c. cold water
2 env. Knox gelatin
1/2 c. cold water
2 c. milk
1 c. sugar
2 tsp. vanilla
1 pt. sour cream (2 c.)

Place each Jello flavor in a separate bowl and add 1 cup boiling water. Stir until dissolved. Add 1/2 cup cold water to each of the 4 bowls and stir. Dissolve 2 envelopes of Knox in 1/2 cup cold water and set aside. Bring 2 cups milk to boil. Add 1 cup sugar, stir until dissolved. Add 2 teaspoons vanilla. Stir Knox mixture into milk mixture. When cool, beat in sour cream. Pour lime Jello into glass 9 x 13 inch pan and refrigerate 1/2 hour. Pour 1 1/4 cup milk mixture over lime Jello and refrigerate 1/2 hour. Alternate with new Jello flavor and milk mixture each 1/2 hour last layer will be strawberry Jello.

Ribbon Jello

5 sm. boxes assorted Jello
15 tbsp. cold water (3 tbsp. per box)
1 2/3 c. sour cream (1/3 c. per box)
5 c. boiling water

Start by mixing first box Jello with 1 cup boiling water. Divide this mix in half and to one part add 1/3 cup sour cream, this makes the bottom layer. (Best in glass 9 x 13 pan). Place this in refrigerator for 20 minutes. Next mix 3 tablespoon of cold water to remaining mix, pour over set Jello. Wait 20 minutes. Continue with next color of Jello. Make at least one box ahead all but adding the cold water.

Frozen Cucumbers

2 qt. sliced cucumbers
2 med. onions
1 tbsp. salt
1 c. vinegar
1 1/4 c. sugar

Mix together cucumbers, onions and salt. Soak 3 hours, drain. Mix 1 cup vinegar and 1 1/4 cup sugar, bring to boil, then let cool. Mix together. Place in containers and freeze.

Cherry Jello

2 boxes cherry Jello
1 box frozen strawberries
1 1/2 pts. vanilla ice cream
2 1/2 c. boiling water

Take 2 boxes of cherry Jello and mix well with 2 1/2 cups of boiling water. Stir until dissolved. Add 1 box of frozen strawberries and add 1 1/2 pints of ice cream. Stir until ice cream and strawberries are dissolved and Jello is set. Serves 6 to 8.

Orange Jello

2 pkgs. orange Jello
16 oz. pkg. orange sherbet
1 sm. can mandarin oranges
Whipping cream
1/2 c. coconut
1 sm. can fruit cocktail, drained

Combine Jello packages with 2 cups boiling water. Stir until dissolved. Add sherbet and stir until dissolved. Add mandarin oranges. Pour into Jello mold. Chill 4 hours. Combine whipping cream, coconut, small can fruit cocktail. Place in middle of Jello mold.

Blueberry Jello

1 lg. box raspberry Jello
1 can blueberry pie filling
1 extra lg. tub Cool Whip
2-3 bananas
1/2 c. walnuts

Make raspberry Jello with the hot water per box (no cold water). Let set up. Add blueberry pie filling, let gel. Fold in tub of Cool Whip, let gel. Before serving, add bananas and walnuts.

Strawberry Jello Dessert

2 pkgs. strawberry jello
2 c. boiling water
1 (10 oz.) pkg. frozen strawberries
3 mashed bananas
1 (#2) can crushed pineapple (with juice)
Sour cream (about a pint)

Dissolve jello in water and add remaining ingredient.s Pour 1/2 mixture in mold. Let set in refrigerator. Spread sour cream, then pour remaining mixture on top and refrigerate until set.

Lemon Jello

2 sm. pkgs. lemon Jello
1 (8 oz.) pkg. cream cheese, softened
1 (16 oz.) can crushed pineapple
1 lg. Cool Whip

Dissolve Jello in 2 cups boiling water. Drain pineapple reserving juice; add enough cold water to make 2 cups. Stir cream cheese in hot mixture and add crushed pineapple. Chill until partially set; add Cool Whip, mix thoroughly and set again.

Orange Jello

--JELLO:--

2 cans crushed pineapple, drained
(save juice)
2 cans mandarin oranges, drained
(save juice)
2 lg. pkg. orange Jello
2 c. marshmallows
1 c. Cheddar cheese

--TOPPING:--

3/4 c. sugar
1 tbsp. flour
2 eggs, slightly beaten
2 c. juice

JELLO: Dissolve Jello in 4 cups hot water. Stir in marshmallows until almost melted. Add 2 cups cold water, and pour into 9x13 inch pan. Chill until firm. TOPPING: Cook over medium heat until thick and clear. Remove pan from burner and mix in 2 teaspoons butter. Cool completely. Fold in 2 cups whipped cream. Spread top with cheese and nuts.

Cranberry Surprise Jello

1 pkg. strawberry Jello
1 c. boiling water
1 (10 oz.) pkg. frozen strawberries
1 c. chopped cranberries
4 oz. chopped pecans
2 or 3 med. bananas, crushed
1/2 pt. sour cream or cream cheese

Dissolve Jello in boiling water. Cool. When syrupy, add crushed bananas, cranberries, strawberries and pecans. Pour 1/2 mixture in pan and refrigerate until firm. Spread sour cream over gelatin and cover with remaining Jello mixture.

Jello Topping

1/2 c. of juice from any canned fruit
1 egg, beaten
1/2 c. sugar
2 tbsp. flour
1 sm. pkg. cream chese
1 pkg. Dream Whip

Cook fruit juice, egg, sugar and flour over LOW heat; cook until thick, stirring constantly. Put in 1 small package of cream cheese. Let cool while fixing package of Dream Whip. Add cooked mixture to Dream Whip and whip until creamy. Pour on set Jello and let set in refrigerator until firm.

Flaked Jello

--3 OZ. PACKAGE:--

Any flavored Jello
1 c. hot water
3/4 c. cold water

--6 OZ. PACKAGE:--

Any flavored Jello
2 c. hot water
1 1/2 c. cold water

Except for the reduction of cold water, prepare gelatin as usual. Pour into shallow pan and chill until firm, at least 4 hours. Break into small flakes with a fork or force through a ricer or large-mesh strainer. Pile lightly in dishes alone, or with fruit or whipped topping.

Strawberry Sour Cream Jello

6 oz. pkg. strawberry Jello
2 c. boiling water
1 lg. pkg. frozen strawberries, do
not defrost
1 c. drained crushed pineapple
1 lg. sour cream
1 c. banana, mashed

Mix ingredients and pour half into an approximately 7"x11" pan or Tupperware mold. Allow to set firm. Spread sour cream over the firm Jello and add remaining Jello. Return to refrigerator to set.

Apricot Orange Jello

2 lg. pkgs. orange jello and
2 c. hot water dissolved
1/2 c. apricot
1/2 c. pineapple
1 (#2) diced pineapple
1 (#2 1/2) apricot, cut up
10 lg. marshmallows, cut up or use
sm. ones

Mix all together and put in large pan. --DRESSING:--

1 c. apricot and pineapple juice
1/2 c. sugar
2 tbsp. flour
1 egg, beaten
2 tsp. butter

Cook until thick. When cool, add 1 package Dream Whip, whipped. Fold into above and spread on jello. Grate cheese over top.

Ribbon Jello

--JELLO (STRIPES):--

1 pkg. each or 4 flavors Jello

--WHITE MIXTURE:--

2 tsp. vanilla
2 c. milk
1 c. sugar
2 pkgs. unflavored Knox gelatin
1/2 c. cold water
1 pt. sour cream

Grease 1 (9x12) pan with butter. For each of the 4 Jello flavors, mix with 1 cup boiling water until dissolved, then add 1/2 cup cold water. Set aside. Pour first flavor of Jello into pan and refrigerate. White mixture: Boil milk, then remove from heat. Add sugar and mix until dissolved. Mix Knox gelatin with cold water. Add to sugar mixture. Next add vanilla and sour cream; blend. When first layer of Jello sets (35 minutes), put on thin layer of white mixture and set in refrigerator. Repeat until Jello and white mixture is used. Chill thoroughly.

Broken Glass Jello

3 oz. pkg. orange jello
3 oz. pkg. cherry jello
3 oz. pkg. lime jello
3 oz. pkg. lemon jello
Sugar
Water
Pineapple juice
8-12 oz. Cool Whip

Dissolve package of orange jello in 1 cup boiling water. Add 1/2 cup cold water. Repeat with cherry and lime jello. Let set up overnight in refrigerator. (Should be 3 different pans.) Dissolve lemon jello and 1/4 cup sugar in 1 cup boiling water. Add 1/2 cup cold pineapple juice. Let set in large bowl until thick. Add Cool whip. Stir well. Cut jello into cubes and fold in.

Cherry Fluff

1 can cherry pie filling
1 can crushed pineapple, drained well
1 can Eagle Brand milk
1 (8 oz.) Cool Whip

Drain pineapple well. Don't use juice. Mix all ingredients until well blended. Refrigerate at least 4 hours. Yield: 12 servings.

Pink Stuff

1 sm. can pineapple, crushed
1 cherry Jello
1 box cottage cheese (sm.)
1 Cool Whip (sm.)
1 c. pecans

Boil pineapple and juice (2 minutes). Add dry Jello. Cook two more minutes. Remove from heat and cool. Add cheese, whipped cream and nuts. Mix well and store in refrigerator.

Jello Dessert

1 lg. Cool Whip
1 lg. sour cream (brought to room temperature)
1 sm. orange Jello
1 can mandarin oranges
1 can pineapple

Sprinkle Jello on top of Cool Whip. Blend in sour cream by hand. Drain fruit and add. Refrigerate.

Strawberry Jello

1 lg. pkg. strawberry Jello
2 c. boiling water
1 lb. pkg. frozen strawberries
1 can crushed pineapple, drained
3 bananas
1 lg. container sour cream

Mix strawberries in Jello and hot water. Add bananas and pineapples. Put half of mix into an oblong pan. Let sit. Pour sour cream evenly and put the rest of the mixture on top. Refrigerate.

Lemon - Lime Fluff

Dissolve 6 ounces lime Jello in 2 cups boiling water. Blend in blender with 1 (16 ounce) can pears. Blend in 8 ounces softened cream cheese. Put in bowl and add 1 tub Cool Whip. Pour into 9 x 13 pan and allow to set. Employee

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Lemon Chiffon Jello

1 lg. box lemon Jello
1 c. boiling water
1 can crushed pineapple
2 c. cold 7-Up
1 (8 oz.) cream cheese
1 (8 oz.) Cool Whip

Dissolve Jello and boiling water. Add crushed pineapple and 7-Up. Put in refrigerator until partly set up. Mix cream and Cool Whip together. Fold into Jello mixture.

Dawn's Jello

2 (3 oz.) or 1 (6 oz.) strawberry
gelatin
1 lg. can pineapple, including juice
1 box frozen strawberries
1 to 2 mashed bananas
Whipped topping, optional

Dissolve gelatin in 2 cups boiling water. Add frozen strawberries and stir until berries separate. Mix in pineapple and bananas. Refrigerate until firm. Top with whipped topping when served, if desired. --DIETITIAN'S NOTE:--

This delicious recipe is high on taste and low in fat and sodium. To omit fat simply omit whipped topping or choose its light alternative. If you wish to lower calories, use a diet gelatin.

Heavenly Orange Fluff

2 pkgs. orange Jello
1 sm. can orange juice, undiluted
2 c. hot water
2 cans oranges, drained
1 can crushed pineapple, not drained

Mix Jello with hot water. Stir in orange juice and cool. Add oranges and pineapple to mixture and pour into dish and congeal.

Cherry Jello

1 (16 oz.) pkg. frozen black cherries,
drained, reserve juice
1 lg. pkg. cherry Jello (sugar-free)
1 can crushed pineapple, drained
reserve juice
1 1/2 cans Diet Coke, divided

13 x 9 inch Pyrex dish. Bring 1 can of Diet Coke to a boil. Use Coke as you liquid to dissolve your Jello. Pour Jello into a dish to jell. Combine pineapple juice, black cherry juice and Diet Coke to bring the liquid to 3 cups. Add to Jello. Add crushed pineapple and black cherries to Jello. Chill to set Jello.

Orange Fluff

1 sm. can crushed pineapple, drained
1 sm. can mandarin oranges, drained
1 med. tub Cool Whip
1 pt. cottage cheese
1 sm. pkg. orange Jello

Combine first 4 ingredients, then sprinkle dry Jello over mixture and stir.

Rainbow Jello

6 flavors of Jello (3 oz.) pkg. black
cherry, raspberry, lemon, lime, orange, cherry
2 c. sour cream

Grease 9 x 13 inch pan. Do each color separately. Add 1 cup boiling water to 1 package of Jello. Divide this in half. To first half add 1/3 cup sour cream, mix well and pour in pan. Chill 20 minutes. To the second half add 3 tablespoon cold water and pour on top of previous layer. Pour each layer very carefully. Again chill 20 minutes before starting next color. This is time comsuming to make but it is very beautiful.

Magic Pie Recipe

4 eggs
1/4 cup margarine
1 cup white sugar
1/2 cup flour
1/4 teaspoon salt
1/2 teaspoon baking powder
2 cups milk or half and half
1 cup coconut
1 teaspoon vanilla

Place all ingredients in blender at one time and blend until mixed together. Pour into a buttered 10-inch piepan. Bake in a 350 degree oven for 1 hour. When done, crust will be on bottom, custard in the middle, an coconut on top - right where they belong.

Chocolate Cherry Cheesecake

Crust:

1-1/4 cups chocolate wafer crumbs (about 18 wafers)
2 tbsp. sugar
3 tbsp. melted butter or margarine

Filling:

2 (250 g or 8-oz) packages cream cheese
1 (125 g or 4-oz) package cream cheese
1 cup sugar
1/4 cup cocoa
2 tsp. vanilla
1 cup whipping cream
3 medium eggs
1 (19-oz.) can cherry pie filling
2 tbsp. chocolate cherry liqueur (optional)
2 tbsp. sugar
1/2 tsp. vanilla
1/4 oz. grated semi-sweet chocolate

Combine chocolate wafer crumbs, 2 tbsp. sugar and melted butter. Press into bottom of 9 inch spring form pan. Bake in moderate oven, 350 degrees, for 10 minutes. Cool. Reduce oven temperature to 300 degrees.

Have cream cheese at room temperature. Beat in large mixing bowl at medium speed until creamy. Gradually beat in the one cup of sugar and cocoa. Add vanilla. Beat in eggs, one at a time. Beat until smooth. Pour over chocolate crust. Bake in slow oven, 300 degrees, about one hour until center of cake is firm. Remove from oven and cool to room temperature.

Combine cherry pie filling with liqueur, if being used. Pour over cooled cheesecake.

Add the two tbsp. sugar and vanilla to whipping cream in bowl. Whip until stiff. Spoon onto cake, covering evenly. Chill several hours before serving.

Decorate with grated chocolate. Makes 10 to 12 servings. This

cheesecake freezes well.

Brandied Pumpkin Cheesecake

Crust:

1-1/2 cups graham cracker crumbs
1/2 cup butter or margarine, melted
1/4 cup sugar

Filling:

2 (250 g) pack cream cheese at room temperature
1 (125 g) pack cream cheese at room temperature
1 cup sugar
4 medium eggs
1 (14 oz.) can pumpkin (no spices added)
2-1/2 tsp. ginger
1 tbsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. cloves
1/3 cup brandy
whipped cream
preserved ginger

For crust, combine crumbs, sugar and butter in a bowl and mix well. Press crumb mixture firmly into bottom of 10 inch spring form pan and 2 inches up sides. Bake in moderate oven, 350 degrees for 10 minutes.

For filling beat together cream cheese and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition until smooth and creamy. Add pumpkin, ginger, cinnamon, nutmeg, cloves and brandy and mix until well blended. Pour cheese mixture into crust and bake in slow oven, 325 degrees, for 50 or 60 minutes, or until well risen. Turn off heat and let cheesecake cool in oven. When cold, decorate top with whipped cream and sliced ginger.

Sicilian Ricotta Cheesecake

Sponge cake:

Butter
3 egg yolks
1/2 cup sugar
Finely chopped rind of 1/2 lemon
1 cup all-purpose flour
1 tsp. baking powder
3 egg whites

Filling:

1-1/2 cup sugar
1-1/2 lb. fresh ricotta cheese
1 lb. mixed candied fruit
1/8 tsp. ground cinnamon
3 1-oz. squares semi-sweet chocolate, chopped in pieces
8 tbsp. Maraschino liqueur

To make the sponge cake:

Preheat the oven to 375 degrees. Butter a 10 inch spring-form cake pan.

Whisk the eggs yolks with the sugar, grated lemon rind and 3 tbsp. hot water until light and foamy.

Sift the flour and baking powder together, and fold it into the egg yolk mixture.

Whisk the egg whites until stiff, but not dry. With a large spoon, fold them into the cake mixture.

Pour the mixture into the prepared cake pan and bake for 15 to 20 minutes, or until the cake is a rich golden color and springs back when pressed lightly. Turn out and cool on a wire rack.

For the filling:

Dissolve the sugar in 3 tbsp. of water over low heat. Beat the sugar syrup with the ricotta cheese until it is smoothly blended. Put aside about half of the best pieces of candied fruit to decorate the cake. Chop the remainder coarsely.

Add the cinnamon to the sweetened ricotta and beat until smooth and creamy. Put aside a few tbsp. of the mixture for decoration. Combine the remainder with the chopped fruit and chocolate.

Cut the sponge cake in half horizontally. Put one layer on the bottom of the cake pan, cut side up, and sprinkle it with half of the Maraschino. Spread with the remaining cheese mixture. Fit the ring of the cake pan in position and chill the cake for several hours.

When ready to serve, remove the cake from the pan and place it on a large, flat serving dish. Coat the top and sides with the reserved cheese and decorate with the reserved candied fruit.

You may also decorate the cake with whipped cream, and the candied fruits may be supplemented with chopped nuts.