



Jel-Ring Mold Recipes

TupperChatters

Recipes



7 UP Salad Recipe

1 Pkg. Lime Jell-O
1- 7 oz bottle of 7 UP

1 cup boiling water
Small can of crushed pineapple, drained

1- 8 oz Pkg. cream cheese
3/4 cup crushed nuts

Mix Jell-O, water, cream cheese and 7 UP in the Mix N Stor Plus Pitcher. When it starts to gel, add a small can of crushed pineapple. Add nuts if desired. Mold in Jel Ring

As an Ice ring in your Punch...

Fill with pre-made punch & slices of fruit. (lemons, limes, oranges) Freeze solid. Add to your punch bowl as decoration and it has the added benefit of keeping your punch Cold!

Banana Ice Cream Cake

Slice bananas to fit top to bottom of Jel-Ring Mold, place in grooves around the outside edge of the mold. Place nuts in Bottom of Ring if desired. Fill halfway with ice cream. Level off and put in a layer of crumbled cookies or Nuts, caramel or chocolate sauce. Fill remainder with ice cream. Seal & freeze for at least 24 hours. Invert onto plate, release inner seal. Slice and serve with chocolate, pineapple & strawberry toppings. Don't forget the whipped cream!

BLOODY MARY ASPIC

1/2 cup cold water
2 tablespoons strained fresh lemon juice
1/4 teaspoon Tabasco sauce
1 cup tomato concasse
1 each hard boiled egg, sliced

2 envelopes unflavored gelatin
5 tablespoons vodka
1/4 teaspoon celery salt
1 cup rinsed and drained, minced onions
1 cup rinsed and drained, trimmed watercress

2 cups tomato juice
1 teaspoon Worcestershire sauce
1/4 teaspoon pepper
3 tablespoons minced scallion greens

Pour water into a saucepan. Sprinkle gelatin over the top and allow to soften for 5 minutes. Heat and stir over a low flame to dissolve gelatin. Remove from heat. Stir in tomato juice, lemon juice, vodka, Worcestershire, Tabasco, celery salt, and pepper-mix well. Pour into a large bowl. Chill for 45 minutes. Fold in tomatoes and onions. Pour into a mold. Chill for 4-6 hours, until well set. Invert onto a serving platter. Garnish with sliced egg and watercress. Serve slightly chilled.

Cheese Mold

1 lb. Velveeta

1 lb. Cheddar

1 lb. Monterey or Pepper Jack

Melt all 3 cheeses in the Large Rock 'N Serve at 50% power for about 7 minutes or more, stirring every three minutes. Pour the melted cheese into your Jel-Ring Mold that has been sprayed with Pam. Place the mold in the refrigerator so the cheese will set up. Turn out of mold onto serving tray and serve with crackers.

Cheese Ring

250 gms Tasty grated cheese	250 gms Mild grated cheese	250 gms Smooth Ricotta cheese	500 gms Philly cheese
1/2 cup diced red capsicum	1/3 cup finely sliced shallots	1/4 cup diced gherkin	1/2 cup finely chopped parsley
1/4 cup chopped ham	2 tsp. curry powder.		

Cheese at room temp. Place all ingredients in Thatsa a Bowl and mix well. Press into Jel-Ring. Great for Wine n Cheese Parties.

Chocolate Fudge-cicles

1 QT chocolate Milk	1 cup sugar	2 egg yolks, no whites
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Mix ingredients. Stir Well. Pour into Ice Tups. Freeze. Makes 18

Citrus Berry Semi Freddo.

1 packet frozen mixed berries	1 cup castor sugar	6 egg yolks	4 egg whites
pinch of salt	750 ml cream	1 orange	2 lemons
2 limes	1 punnet strawberries	1 punnet blueberries	1 punnet raspberries

With food processor puree frozen berries and 3/4 cup of sugar, pour into That's-A-Bowl Junior. With Chef's Helper juice 1/2 the orange, zest orange, lemons and limes. Add juice and zest to pureed berries. Rinse fresh berries in the Double Colander. Hull half the strawberries and quarter with TupperChef Paring Knife. Add quartered strawberries and 1 cup of blueberries and raspberries to pureed berries, refrigerate. Set aside remaining berries for garnish. Separate eggs with Chef's Helper. Place yolks and 1/4 cup of sugar in Mix-N-Pour, Whisk until pale. Add cream, whisk until soft peaks form. Gently fold through berry mix. Place egg whites and pinch of salt in clean, dry Mix-N-Pour, beat until stiff peaks form. Gently fold egg whites through berry mix. Pour into inverted Jel Ring, seal, place on a level surface in the freezer. Freeze for at least 10 hours. Remove from freezer 15 minutes prior to serving. Invert onto serving plate and garnish with remaining berries.

Club Sandwich

1 Loaf of Square Sandwich bread (cut all crusts off)	Meats, ham turkey, bologna, and salami (about 2-3 pkgs.)
Mayonnaise, mustard, vinegar, dressing, Lettuce, onions, pickles, olives, Cheese	Anything else you like on sandwiches.

You will be making 2-3 layers of all the ingredients above. Place bread slices around bottom of the mold. Press in to the grooves, corners will overlap. Layer the ingredients above in order, on top of bread. PRESS each layer down. Repeat layers again starting with bread PRESS as you go depending on thickness of layers, you may be able to get one more layer. End with a layer of bread. Seal and refrigerate for 1/2 an hour.

Coco Fudge-Cicles

3 tbsp Coco Mix	2 or 3 Tbsp sugar	dash of salt
2 eggs	Vanilla	2 1/2 cups milk

Beat eggs and add other ingredients. Pour into Ice Tups. Freeze. Makes 12

Cranberry-Orange Jelled salad

3 3 oz pkgs. Raspberry or orange Jell-O	3 cups boiling water
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Add 1 cup 7-up or ginger ale and 1 cup orange cranberry relish. Pour into Jel-Ring mold and chill until set. Orange Cranberry Relish 1 pkg. Of fresh whole cranberries and 2 medium oranges with skins (wash well) Cut oranges and put in blender with cranberries. Add 1-cup sugar and mix. Let sit in refrigerator or use in salad.

Cream Fudge-Cicles

1 Pkg. instant chocolate pudding	1/2 cup sugar	1/2 cup cream	2 cup milk
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Mix ingredients. Pour into Ice Tups. Freeze. Makes 12

Creamsicle Jell-O

2- 3 oz pkg. Jell-O	2 cups hot water	2 cups vanilla ice cream, softened	3 ice cubes
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In a Thatsa Bowl Jr., (3 Qt.), put in Jell-O powder; add boiling water and mix well. Add ice cubes and mix slowly until ice melts. Add softened ice cream and chop up into little pieces into Jell-O mixture. Pour into Jel-Ring mold, seal completely and place in freezer for about one hour. TO UNMOLD: Place serving plate in freeze 20 minutes before serving to chill. Remove large seal from mold, place plate over mold and flip over onto plate. Pour 1-cup hot water into center space of mold for about 10 seconds and remove very slowly. Your Creamsicle Jell-O mold is ready! YUM!

Deviled Egg Mold

1 pkg. Gelatin powder	½ cup Water	1 tsp. Salt	1 Tbs. Lemon Juice
¼ Tsp. Worcestershire Sauce	1/8 Tsp. Cayenne Pepper	¾ cup Mayonnaise	1 ½ tsp. Onion, grated
½ cup Celery, finely chopped	¼ cup Bell Pepper, grated	¼ cup Pimentos, chopped	4 Eggs, hard boiled & chopped
12 oz Black Olives	12 oz Spanish Olives	Crackers	

In small saucepan, sprinkle gelatin on water to soften. Place saucepan over low heat & stir until gelatin dissolves. Remove from heat. Add salt, lemon juice, Worcestershire sauce & pepper. Cool. Stir in mayonnaise. Fold in onion, celery, bell pepper, pimentos & eggs. Pour into Jel-Ring mold. Chill until firm. Dip mold into warm water. Place serving tray on top of mold & turn over. Shake mold to remove. Fill center with olives and place crackers around base.

Fresh Orange Juice Jelly

3 cups orange juice	9 tsp gelatin	1.5 cups sugar
1.5 cups hot water	3 Tbs. lemon juice	

Dissolve gelatin and sugar in hot water. Add orange juice and lemon juice. Stir. Pour into Jel Ring. Sets in about 4 hours.

Fudge-Cicles

1 Pkg. instant chocolate pudding	2 1/2 cups Milk
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Mix as directed on pudding package. pour into Ice Tups and freeze. Makes 12

Harvest Cranberry Mold

2 cups water	2 pkgs. (3 oz. each) cranberry-flavored gelatin
1 cup cranberry or cran-apple juice cocktail	2 medium pears or apples, cored and chopped (Note)
1/2 cup chopped walnuts	Red and green grapes or parsley for garnish (optional)

Microwave 2 cups water on high 3 to 5 minutes until boiling. Carefully remove from microwave and stir in the gelatin until completely dissolved, about 2 minutes. Pour cranberry juice cocktail into a large measuring cup or bowl. Add enough ice to equal 1-3/4 cups. Stir gelatin mixture into cranberry juice until ice is dissolved. Chill mixture until slightly thickened, about 30 minutes, stirring occasionally. Mixture should be about the consistency of unbeaten egg whites. Spray a **Jel-Ring™ Mold** with non-stick cooking spray and wipe smooth with a small piece of paper towel. When gelatin mixture has thickened, gently stir in apples (or pears) and walnuts. Pour into prepared mold. Seal and refrigerate until gelatin is firm, several hours or overnight. To serve, remove seal and unmold onto a serving place. If desired, fill center with grapes.

Variations and notes:

1. For a Spiced Cranberry Mold, add 1/2 teaspoon pumpkin-pie spice with the boiling water.
2. For an Orange-Cranberry Mold, substitute 2 peeled, chopped oranges or 2 11-oz. cans mandarin oranges, drained, for the apples or pears.
3. For a Cranberry Salad Mold, add 1 tablespoon lemon juice with the boiling water, and 1/2 cup chopped celery with the pears.
4. For a Triple Cranberry Mold, substitute 1 container cranberry fruit relish for the pears.
5. It's better to chop the fruit just before you add to the gelatin; otherwise it will turn a nasty brown color. You can also use canned pears, drained and cubed, instead of raw ones.

Hawaiian Jell-O

1 cup hot water	16 oz. sour cream	6 oz pkg. Raspberry Jell-O	20 oz can pineapple-undrained.
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Dissolve Jell-O powder in hot water. Whisk in sour cream, add pineapple (with juice). Pour into Jel-Ring mold and chill 2-3 hours.

Ice Cream in Jel Ring

1/2 gallon of your favorite ice cream (you can use multiple flavors if you want to)	
1- pound cake loaf (slice very thin)	crushed Oreos (optional) use as many as you want

Layer the ice cream, cake and cookies into the Jel-ring starting with ice cream. I usually do two layers of each. Put on the top seal and freeze at least two hours. Overnight works best. Unmold just as you would a Jel-ring. Slice and serve with fudge sauce or other toppings

Ice Tupcicles

1 Pkg. Kool-Aid any flavor	1 C sugar	1 3 oz. Pkg. Jell-O	2 C hot water
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Mix well. Add 2 C cold water or apple juice and pour into Ice Tups and freeze (makes 18).

Jell-O Mold it!

You can do a double layer...first one flavor, then when jelled, add a second layer.

Want something a little different? Instead of using 1 cup of cold water to jell your Jell-O, use 3/4 cup of Vanilla Ice cream ... your Jell-O will have a creamy flavor to it. Do a creamy layer first, then a regular layer second!

Jell-O No Bake Cheesecake

1 Box Jell-O No Bake Cheese Cake 8 Oz. Pkg. cream cheese
1 can pie filling, cherry or blueberry (or use the pkg., from the Box mix)

Prepare crust as per box directions. Prepare filling as per box directions, and add cream cheese. Take Jell-Ring Mold and make sure insert is sealed in place. Spread pie filling around bottom of mold. Spread cheesecake filling around on top of pie filling. Spread crust mixture on top of that. Seal and refrigerate 1 hour. Take seal off, invert onto a plate or tray. Release the middle seal and the cherries will start to drain down the sides.

Jell-O salad mold

2 small boxes raspberry Jell-O 1 cup apple sauce ½ cup cold water
2 cups boiling water 1 10 oz pkg. Frozen raspberries thawed. ½ cup chopped nuts

Dissolve Jell-O in boiling water, add remaining ingredients. Pour into Jel-Ring mold and refrigerate to set.

JELLO VEGGIE

1 lg. pkg. lemon Jell-O 1/2 c. fine grated carrots 1/2 c. finely cut half moon shaped celery
1/2 C. SMALL green peas 1 tsp. vinegar

Dissolve Jell-O per instructions, for firmer Jell-O omit 1/4 c. water. Add 1 teaspoon vinegar when Jell-O starts to firm up good, fold in veggies. Place small sprigs of celery leaves on top for garnish or parsley.

LEMON CHIFFON JELL RING

2 - 3 oz. Pkgs. of lemon Jell-O 1 - 6 oz. can of frozen lemonade 2 1/2 cups boiling water 1 - 6 oz. cool whip

Mix Jell-O with lemonade. Stir in boiling water. Refrigerate approx 1-2 hrs. or until Jell-O is starting to set. Fold Cool whip into almost set Jell-O. Pour into Jell-ring mold. Refrigerate a few hours or overnight. It is cool and refreshing!!

Lemon Lime Dream

1-3 oz. pkg. lime Jell-O 1-3 oz. pkg. lemon Jell-O 2 cups boiling water
1 can crushed pineapple (reserve juice) 1-cup pineapple juice or ginger ale 1/2-cup sour cream

Prepare Jell-O in LARGE MIX N STOR using water & juice or ginger ale. Refrigerate until partially set. Fold in Pineapple and sour cream. Pour into chilled Jel-Ring. Refrigerate overnight.

LIME JELLO MOLD

4 c. hot water 2 sm. pkgs. lime Jell-O 24 marshmallows
1 lg. can crushed pineapple 1/2 pt. whipping cream 1 c. chopped nuts

Dissolve Jell-O in water. Add marshmallows and melt in saucepan over low heat on stove. Let cool until thick. Add pineapple, rained. Whip cream and fold in above mixture. Add nuts and let cool.

Low fat Strawberry Shortcake

1 package frozen strawberries, thawed 2 - 3 cups cubed Angel food cake or pound cake
1 large package Sugar-free Strawberry Jell-O

Spread strawberries evenly on bottom of Jell-ring mold. Add cubed cake pieces. Prepare Jell-O according to directions then pour over cake/strawberries. Chill for at least 24 hours. Invert mold onto 10" Cake Taker tray. Fill center with Low fat whipped cream and garnish with fresh strawberries!

Meatloaf

Spray with vegetable spray, press Meatloaf mix into mold and refrigerate for 30 minutes and invert onto a cookie sheet. Bake in the oven at the usual temperature. When done, place mash potatoes inside center and Veggies around the outside. Your meal is on one cookie sheet.

MOLDED JELLO SEA SALAD

1 lg. lime Jell-O	3 c. boiling water	1 c. juice from pears	1/2 tsp. salt
2 tsp. vinegar	1 lg. can pears, diced	1 c. fine chopped pecans (or walnuts)	6 oz. cream
1/8 tsp. ginger			

Dissolve Jell-O in boiling water and add salt and vinegar. Pour 1/2 to 1 inch into a ring mold. Chill remaining Jell-O until syrupy. While Jell-O is cooling soften cheese using a small amount of milk and blend in ginger. When Jell-O is thick beat at high speed until it is very light and foamy. Add cream cheese and then fold in the pears and nuts. Pour this mixture into mold on top of the solid layer. Unmold on large round plate. Mandarin oranges mixed with coconut or a container of salad dressing can be put in the center.

Passion Fruit Flummery

1 Tbs. gelatin	1/2 cup sugar	juice of two oranges	2 passion fruit pulps
2 cups cold water	1 Tbs. plain flour	juice of one lemon	

Dissolve gelatin in one cup of cold water. Add sugar and blend flour with remaining water. Add orange and lemon juice. Place all ingredients except passion fruit pulp, into large saucepan and bring to boil. Remove from heat, add passion fruit. When cool, beat thoroughly until thick and creamy. Pour into wetted Jel Ring and refrigerate until set.

Pizza

This is done similar to the club sandwich, with 1 loaf of Multi Grain Restaurant Bread with the crusts cut off. First take the Jel Ring and Place in mold middle seal. Line with 1/2 cup grated cheese. Take a piece of bread and place it over the cheese making sure that the bread is at the top of the Jel ring that is closest to your body, (you will note the bread only just touches the middle seal. Do this all the way around overlapping the bread so you see no ring. Coat with tomato paste and then place in some chopped ham and onion. Cut bread in half and place over the top (2 pieces) as long as they touch. In to next layer place a little grated cheese and chopped mushrooms and capsicum and cover with 1/2 slices of bread again. Next layer a little grated cheese chopped salami and pineapple. Next layer more cheese, ham and onion, keep layering up till you have only about 6 slices of bread left and you will find either you have done 4 or 5 layers. To finish top with full slices of bread overlapping again so your filling does not fall out. Tuck in like your making a bed. Place on seal make your Rocky Road for them to have with their coffee. Then turn out pizza onto a greased tray. Cook in Mod oven 2000 till golden and cut with serrated knife.

POPCORN CAKE RECIPE

15 cups popped popcorn	1 lb spiced mini gumdrops	1/2 c cooking oil
1 lb mixed salted nuts	1/2 cup butter or margarine	1 lb. marshmallows

Mix popcorn, gumdrops and nuts in the Thatsa' bowl. Melt butter and oil in 3 qt pan, add marshmallows and stir until melted. (Could melt in Rock-'N Serve) Pour over popcorn/nuts/gumdrop mixture and mix well. Arrange mixture in TWO Jel-ring molds. After cooled, it can be placed in the FreezeSmart Large 2 container. It seems this recipe is 2x your recipe....save time by making 2

Rainbow Jell-O Mold

Use 3 small boxes of Jell-O for one mold. Dissolve one small pkg. Jell-O in 1 cup boiling water. Add one-cup vanilla ice cream. Stir until melted, pour into Jel-Ring mold. Set in refrigerator 30 minutes. Repeat steps with new layers and colors every 30 minutes. Leave to set in refrigerator for at least 3 hours before serving.

Rice Custard

1/3 cup custard powder	2/3 cup sugar	3 cups milk	3 cups cooked rice
1 Tbs. gelatin	1/4 cup boiling water	2 eggs, separated	1/4 cup brandy
185g glazed fruit, chopped	1/2 cup thickened cream, whipped		

Mix custard powder, sugar and a little milk until smooth. Heat remaining milk until hot, but not boiling (about 3 minutes). Stir in custard mix gradually. Continue stirring until boiling and thickened. Add rice and mix well. Remove from heat and sit to cool about 15 minutes. Dissolve gelatin in boiling water and cool. Using the Whisk, beat eggs yolks lightly and add to rice custard with gelatin and brandy. Mix well and add glace fruit. Beat egg whites until stiff peaks just form and fold into rice custard with the whipped cream. Pour lightly into Jel Ring. Sets in about 6 hours or overnight.

Rice Krispies Treat Wreath

Prepare 1 and a half recipes for Rice Krispie treats. (Before mixing in cereal, add a few drops of food coloring appropriate to the Holiday.) Place large seal on Jell mold. Spray with vegetable spray (Pam), mix Rice Krispie Treat recipe and press into mold. Fill jell mold solid with Rice Krispie treats. Seal and let cool about 30 to 45 minutes. and then invert onto New Cake Taker tray.

Add anything you wish. I do the following:

*Valentines Day - Take the cake & push in the top, and pull on the bottom to form a heart. (red food coloring, and red hoots or conversation candy hearts) Drizzle with melted chocolate on top. *Easter, I place candy in the center and marshmallow bunnies & chicks around the outside no food coloring, and jelly beans) . *Halloween - make 2 and place one upside down then the other right side upon top of each other to make a pumpkin. Then die the mix green and place in the insert for a stem, and place on top. (Orange food coloring and no candies) I use black licorice to make the face. *Christmas, (food coloring green, and red hots) use M&M's or Red Hots to make the berries. Take red shoe string licorice and tie a bow on the bottom.

Salads

Take any macaroni or rice salad, and spoon into mold. Chill 30 minutes and invert onto plate or tray. Makes a great item to bring to pot lucks or picnics. If you don't have time to make a salad, stop by the Deli, and buy one, place in mold. People will think you spent hours to bring this beautiful salad!

Salmon Rice Mould

3 tsp. gelatin	1/2 cup hot water	230 ml milk	2 tsp butter
1.5 cups cook rice	salt and pepper	225g can salmon	2 Tbs. chopped shallots

Add gelatin to hot water and stir until dissolved. Warm milk slightly and add butter, rice, seasoning, shallots, gelatin and forked salmon. Mix well. Chill in Jel Ring and serve as a table centerpiece. Serve on lettuce with fresh tomato sauce.

Snow On The Mountain Salad

1 small Pkg. lemon Jell-O	1 cup cool whip	1 cup boiling water	1 (8 oz.) Pkg. cream cheese, softened
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In a bowl dissolve Jell-O in boiling water. Let stand until thick. Blend together cool whip & cream cheese. Now add the Jell-O & blend well, pour into mold. 1 small Pkg. lime Jell-O 1 (16 oz.) can crushed pineapple 1 cup boiling water In a bowl dissolve Jell-O in boiling water. Let Jell-O begin to thicken then add crushed pineapple. Pour over lemon mixture & let set. Refrigerate. Once set invert on plate & remove mold.

Sparkling Fruit Mold

1 6 oz. Lime Jell-O	1 1/2 cups boiling water	1 3/4 cups Ginger Ale
1 cup drained pineapple chunks	1 cup sliced peaches (optional)	1 cubed oranges

Mix Jell-O, water and ginger ale. Chill until slightly thickened. Add pineapple and oranges. Pour into Jel-Ring mold. Chill until firm. Unmold on a bed of lettuce. Garnish with peach slices or fill center with a cluster of seedless grapes.

Strawberry Angel food Cake

Strawberries	Angel food cake (with hole in center)
Lg. Box Jell-O (can be sugar free)	Makes this low fat and sugar free recipe (STRAWBERRY)

Place strawberries in bottom of jell ring mold. Mix up Jell-O according to directions on box (EXCEPT instead of 2 cups hot and 2 cups cold just use 2 cups hot and 1 cup cold). Pour mixed Jell-O on top of strawberries. Now carefully put Angel food Cake down into the mold on top of the strawberries and Jell-O (do it slowly so that the Jell-O does not spill over the top). The cake will absorb the Jell-O liquid as a sponge. Now chill at least overnight (Sealed of course). When you turn over onto a plate only the strawberries will be glazed and you will have a pink moist Angel Food Cake Except now it is a sugar free/fat free strawberry short cake because now you serve with cool whip DELICIOUS!

STRAWBERRY - BANANA JELLO MOLD

2 (3 oz.) pkg. strawberry-banana Jell-O	2 c. boiling water	1 pt. frozen strawberries
1 lg. can crushed pineapple	3-4 bananas, diced or cubed	1 pt. sour cream

Add water to Jell-O. Add frozen strawberries. Stir until separated. Add pineapple and bananas. Put 1/2 of mixture into bowl to set.. When firm, add sour cream on top and rest of Jell-O mixture. I use a glass bowl. It makes a very pretty table setting. It also makes a large recipe.



STRAWBERRY-LEMON FREEZE

- 1 quart low-fat strawberry frozen yogurt
- 1 pint low-fat lemon yogurt
- 1 8-ounce can crushed pineapple (juice pack), drained

Place Jel-N-Serve mold in freezer to chill. In medium Mixing Bowl, soften the strawberry yogurt by using a wooden spoon to stir and press it against the sides of bowl. soften just till pliable. Quickly spread the softened yogurt up the sides of Jel-N-Serve mold. Making an even layer on sides and bottom of the mold. (If yogurt slips down, refreeze in mold until workable.) In Mix-N-Stor pitcher, soften the lemon yogurt in the same manner as strawberry. Gently fold in drained pineapple. Spoon lemon-fruit mixture in to center of mold. apply Seal and freeze until firm. Just before serving time, remove Jel-N-Serve mold from freezer. Immerse mold. Large seal down, in warm water 20 seconds: remove from water and dry mold with cloth. Peel off large Seal. Place serving tray over mold and invert tray and mold together. Slowly remove top seal. Carefully lift off mold. let stand 10 minutes before serving.

GARNISH WITH FRESH SLICED STRAWBERRIES AND MINT IF DESIRED. Makes 8 to 10 serving. Only 125 cal. per serving.
Loatta Jenkins

Summer Ice Pops

- 2 cups of OJ
- 1 cup of Milk
- 2 tsp. of vanilla

Mix in blender you can add coconut or strawberries either one is wonderful and then after blending pour into ice tubs and you have creamy wonderful pops that are also very healthy. You can use yogurt in place of milk and if you want you can add a 1/2 cup of sugar for taste.

Tupperware Strawberry Cake

- 1 - 10 oz. pkg. Birdseye Strawberries, frozen in their own syrup, thawed
- 1 - sm. pkg. Strawberry Jell-O, mix by directions on package
- 1 - Merita Angel Food Cake
- Cool Whip

Spray the mold lightly with cooking spray. Place strawberries in your Tupperware Jel-Ring Mold. Pour the Jell-O mixture over the strawberries. Poke holes in the cake and mash slowly as you press it into the mixture so it will absorb the liquid. You may have to cut some of the cake off for the seal to fit. Seal and turn upside down. Put in freezer with the strawberries down, for two or more hours. When unmolding you may want to run warm water over the Jel-Ring Mold to Help the cake release. Unseal both parts and release onto serving tray. Fill the center of the cake with Cool Whip, if desired. Enjoy!

Twinkie Dessert

- 1 Box Twinkies Cut in half the long & short way, (4 pieces)
- 2-10 oz. Pkgs. of Strawberries, thawed

Place slice Twinkies into each groove, inside and outside Spoon strawberries in between Twinkies Seal and freeze for 1/2 an hour Invert onto plate or tray. Slice and serve with whipped cream.

WALDORF SALAD

- 1 package (3 oz.) Jell-O Black Cherry or Cherry Gelatin
- 3/4 cup cold water
- 1/2 cup diced banana
- Dash of salt
- 1/2 cup diced apples
- 1/4 cup chopped celery
- 1 cup boiling water

Dissolve Jell-O Gelatin and salt in boiling water. Add cold water. Chill until very thick. Fold in remaining ingredients. Spoon into a 1-quart mold, 8-inch square pan, or dessert dishes. Chill until firm. Unmold. Makes about 3 cups, or 6 servings.

