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# FIVE FAVORITE HOLIDAY GELATIN DESSERTS

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HAPPY HOLIDAYS

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Christmas Cranberry Salad



1 (6 oz.) package lemon gelatin dessert 1 lb. cranberries, ground (use blender or food processor) 2 c. sugar 1 1/2 c. celery, diced 1 1/2 c. apples, chopped 1 small can crushed pineapple 3/4 c. walnuts, chopped

Prepare gelatin dessert and chill until partially set. Mix ground cranberries with sugar and let set in refrigerator for 2 hours. Mix the cranberry mixture and remaining ingredients with the gelatin dessert and chill overnight.





small package lime gelatin dessert
 oz. cream cheese
 (8-oz.) container Cool Whip<sup>™</sup> or any dessert topping
 large can pears, well drained (reserve 1 c. juice)

Dissolve gelatin dessert in 1 cup boiling pear juice. Place in refrigerator until gelatin dessert just begins to set. In blender, mix pears and cream cheese. Blend in gelatin dessert. In large mixing bowl, fold together gelatin dessert mixture and Cool Whip<sup>TM</sup>. Pour into 8x8-inch baking pan and chill until set.



2 small packages orange-pineapple gelatin dessert
1 c. boiling water
1 (8-oz.) package cream cheese (room temperature)
1 (8-oz.) container Cool Whip<sup>™</sup>
1 can fruit cocktail
2 c. colored miniature marshmallows

Dissolve 1 package gelatin dessert in boiling water. Chill until syrupy. Add softened cream cheese. Fold in Cool Whip<sup>™</sup>, fruit cocktail, and marshmallows. Pour mixture into a 9×13-inch baking pan. Mix other package of gelatin dessert as usual and pour over mixture in pan. Chill.



2 small packages orange gelatin dessert 1 1/4 c. cold water 1 large can sliced peaches 1/2 c. sugar 1/3 c. vinegar 1 large stick whole cinnamon 12 whole cloves

Drain peaches, reserving juice. Measure juice and add water to make 1 1/2 cups liquid. Combine with the sugar, vinegar, and spices. Bring to a boil and simmer 5 minutes. Add sliced peaches and simmer 5 minutes longer. Remove peaches and spices from syrup. Measure syrup and add boiling water to make 2 1/2 cups. Dissolve the gelatin dessert in the syrup, and add the cold water. Cool and chill until it is the consistency of heavy syrup. Add the peaches and pour into a serving dish. Chill until firm.



- 4 c. boiling water
- 11/2 c. cold water
- 2 c. whipped cream

Prepare the orange, cherry, and lime gelatin dessert separately, using 1 cup boiling water and 1/2 cup cold water for each. Pour each flavor into separate 8-inch square pans. Chill until firm. Combine the lemon gelatin dessert, sugar, and remaining cup of boiling water. Stir until dissolved. Stir in pineapple juice. Chill until slightly thickened. Cut the firm gelatin dessert into 1/2-inch squares. Blend whipped cream with the lemon gelatin dessert. Fold in gelatin squares. Pour into serving dish and chill at least 5 hours or overnight.

#### **GELATIN DESSERT TIPS:**

- Remember you can spray a mold beforehand with non-stick spray for easier removal.
- When using molds (copper colored) you can immerse the mold to the rim in hot water briefly to un-mold the gelatin mold.

#### Notes:

Small boxes of gelatin desserts are usually 3 ounces and large boxes are usually 6 ounces.





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