

JELL-O



Jell-O is sold prepared (ready to eat) or in powder form, and is available in various colors and flavors. The powder contains powdered gelatin and flavorings, including sugar or artificial sweeteners. It is dissolved in hot water, then chilled and allowed to set. Fruit, vegetables, and whipped cream can be added to make elaborate snacks that can be molded into shapes. Jell-O must be put in a refrigerator until served, and once set, it can be eaten.

Some non-gelatin pudding and pie filling products are sold under the Jell-O brand. Pudding is cooked on the stove top with milk, then eaten warm or chilled until firmly set. Jell-O has an instant pudding product which is mixed with cold milk and chilled. To make pie fillings, the same products are prepared with less liquid.

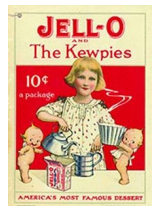
History

Early history

Gelatin, a protein produced from collagen extracted from boiled bones, connective tissues, and other animal products, has been a component of food, particularly desserts, since the 15th century.

Gelatin was popularized in New York in the Victorian era with spectacular and complex jelly moulds. Gelatin was sold in sheets and had to be purified, which was time-consuming. Gelatin desserts were the province of royalty and the relatively well-to-do. In 1845, a patent for powdered gelatin was obtained by industrialist Peter Cooper, who built the first American steam-powered locomotive, the *Tom Thumb*. This powdered gelatin was easy to manufacture and easier to use in cooking.

In 1897, in LeRoy, New York, carpenter and cough syrup manufacturer Pearle Bixby Wait trademarked a gelatin dessert, called Jell-O. His wife May and he added strawberry, raspberry, orange, and lemon flavoring to granulated gelatin and sugar. Then in 1899, Jell-O was sold to Orator Francis Woodward (1856–1906), whose Genesee Pure Food Company produced the successful Grain-O health drink. Part of the legal agreement between Woodward and Wait dealt with the similar Jell-O name.



Various elements were key to Jell-O becoming a mainstream product: new technologies, such as refrigeration, powdered gelatin and machine packaging, home economics classes, and the company's marketing.



Initially Woodward struggled to sell the powdered product. Beginning in 1902, to raise awareness, Woodward's Genesee Pure Food Company placed advertisements in the *Ladies' Home Journal* proclaiming Jell-O to be "America's Most Famous Dessert." Jell-O was a minor success until 1904, when Genesee Pure Food Company sent armies of salesmen into the field to distribute free Jell-O cookbooks, a pioneering marketing

tactic. Within a decade, three new flavors, chocolate (discontinued in 1927), cherry and peach, were added, and the brand was launched in Canada. Celebrity testimonials and recipes appeared in advertisements featuring actress Ethel Barrymore and opera singer Ernestine Schumann-Heink. Some Jell-O illustrated advertisements were painted by Maxfield Parrish.

In 1923, the newly rechristened Jell-O Company launched D-Zerta, an artificially sweetened version of Jell-O. Two years later, Postum and Genesee merged, and in 1927 Postum acquired Clarence Birdseye's frozen foods company to form the General Foods Corporation.

Quick, Easy Jell-O Wonder Dishes, Jell-O Cookbook

By 1930, there appeared a vogue in American cuisine for congealed salads, and the company introduced lime-flavored Jell-O to complement the add-ins that cooks across the country were combining in these aspics and salads. Popular Jell-O recipes often included ingredients like cabbage, celery, green peppers, and even cooked pasta.



By the 1950s, salads would become so popular that Jell-O responded with savory and vegetable flavors such as celery, Italian, mixed vegetable and seasoned tomato. These flavors have since been discontinued.^[8]

In 1934, sponsorship from Jell-O made comedian Jack Benny the dessert's spokesperson. At this time Post introduced a jingle ("featured" by the agency Young & Rubicam) that would be familiar over several decades, in which the spelling "J-E-L-L-O" was (or could be) sung over a rising five-note musical theme. The jingle was written by Don Bestor, who was the bandleader for Jack Benny on his radio program.

In 1936, chocolate returned to the Jell-O lineup, as an instant pudding made with milk. It proved enormously popular, and over time other pudding flavors were added such as vanilla, tapioca, coconut, pistachio, butterscotch, egg custard, flan and rice pudding.

Baby boom

The baby boom saw a significant increase in sales for Jell-O. Young mothers didn't have the supporting community structures of earlier generations, so marketers were quick to promote easy-to-prepare prepackaged foods. By this time, creating a Jell-O dessert required simply boiling water, Jell-O and Tupperware molds.



New flavors were continually added and unsuccessful flavors were removed: in the 1950s and 1960s, apple, black cherry, black raspberry, grape, lemon-lime, mixed fruit, orange-banana, pineapple-grapefruit, blackberry, strawberry-banana, tropical fruit and more intense "wild" versions of the venerable strawberry, raspberry and cherry. In 1966, the Jell-O "No-Bake" dessert line was launched, which allowed a cheesecake to be made in 15 minutes. In 1969, Jell-O 1*2*3 (later Jell-O 1•2•3), a gelatin dessert that separated into three layers as it cooled, was unveiled. Until 1987, Jell-O 1•2•3 was readily found in grocery stores throughout most of the United States, but the dessert is now rare. In 1971 packaged prepared pudding called Jell-O Pudding Treats were introduced. Jell-O

Whip 'n Chill, a mousse-style dessert, was introduced and widely promoted; it remains available in limited areas today. A similar dessert called Jell-O Soft Swirl was introduced in 1972, flavors included Chocolate Creme, Strawberry Creme, Vanilla Creme and Peach Creme. Florence Henderson appeared in TV ads for this product.

Sales decline and turnaround

In 1964, the slogan "There's always room for Jell-O" was introduced, promoting the product as a "light dessert" that could easily be consumed even after a heavy meal.

Throughout the 1960s through the 1980s, Jell-O's sales steadily decreased. Many Jell-O dishes, such as desserts and Jell-O salads, became special occasion foods rather than everyday items. Marketers blamed this decline on decreasing family sizes, a "fast-paced" lifestyle and women's increasing employment. By 1986, a market study concluded that mothers with young children rarely purchased Jell-O.

To turn things around, Jell-O hired Dana Gioia to stop the decline. The marketing team revisited the Jell-O recipes published in past cookbooks and rediscovered Jigglers, although the original recipe did not use that name. Jigglers are Jell-O snacks molded into fun shapes and eaten as finger food. Jell-O launched a massive marketing campaign, notably featuring Bill Cosby as spokesman. The campaign was a huge success, causing a significant gain.

Cosby became the company's pudding spokesperson in 1974, and continued as the voice of Jell-O for almost thirty years. Over his tenure as the mouthpiece for the company, he would help introduce new products such as frozen Jell-O Pops (in gelatin and pudding varieties); the new Sugar-Free Jell-O, which replaced D-Zerta in 1984 and was sweetened with NutraSweet; Jell-O Jigglers concentrated gummy snacks; and Sparkling Jell-O, a carbonated version of the dessert touted as the "Champagne of Jell-O." In 2010, Cosby returned as Jell-O spokesperson in an on-line web series called "OBKB."^[13]

In the 1980s, a Jell-O advertising campaign slogan reminded consumers, "Don't forget – you have to remember to make it."



In 1990, General Foods merged into Kraft Foods by parent company Philip Morris (now the Altria Group). New flavors were continually introduced: watermelon, blueberry, cranberry, margarita and piña colada among others. In 2001, the state Senate of Utah recognized Jell-O as a favorite snack food of Utah and the Governor Michael O. Leavitt declared an annual "Jell-O Week." During the 2002 Winter Olympics in Salt Lake City, the souvenir pins included one depicting green Jell-O.

In the late 1980s and early 1990s, Jell-O's family-friendly reputation was slightly tarnished by Jell-O shots and Jell-O wrestling.

As of 2011, there were over 420 million boxes of Jell-O gelatin and over 1 billion Jell-O cups sold in the United States each year. As of 2016, there were more than 110 products sold under the Jell-O brand name.

Jell-O is used as a substantial ingredient in a well-known dessert, a "Jell-O mold" the preparation of which requires a mold designed to hold gelatin, and the depositing of small quantities of chopped

fruit, nuts, and other ingredients before it hardens to its typical form. Fresh pineapple, papaya, kiwi, and ginger root cannot be used because they contain enzymes that prevent gelatin from "setting". In the case of pineapple juice and the enzyme bromelain that it contains though, the enzyme can be inactivated without denaturing through excessive heating and thus altering the flavor by the addition of a small measured amount of capsaicin sourced from hot chilies.

Manufacturing and tourism



Jell-O Museum, LeRoy, New York

As of 2012, LeRoy, New York, is known as the home of Jell-O and has the only Jell-O Museum in the world, located on the main road through the small town. Jell-O was manufactured here until General Foods closed the plant in 1964 and relocated manufacturing to Dover, Delaware. The Jell-O Gallery museum is operated by the Le Roy Historical Society at the Le Roy House and Union Free School, listed on the National Register of Historic Places in 1997.

At the museum, visitors can learn about the history of the dessert from its inception. Visitors starting on East Main Street, follow Jell-O Brick Road, whose stones are inscribed with the names of former factory employees. The museum offers looks at starting materials for Jell-O, such as sturgeon bladder and calves' hooves, and various molds.

The Jell-O plant in Mason City, Iowa, produces America's supply of ready to eat Jell-O gelatin dessert and pudding cups.

Advertising

A Jell-O thermometer

Jack Benny's top-rated radio show did not break for commercials. Instead, announcer Don Wilson incorporated speeches about Jell-O into the program at appropriate places, to Jack's feigned comic annoyance. Lucille Ball's *My Favorite Husband*, the radio predecessor to TV's *I Love Lucy*, was another popular program sponsored by Jell-O for much of its 124-episode run. Ball's character Liz Cooper often opened the program with the lively greeting "Jell-O everybody!"

Comedian Bill Cosby is associated with Jell-O and, more famously, Jell-O pudding, and he appeared in many commercials promoting both. Shows like *Mad TV*, *The Simpsons* and *Saturday Night Live* parody Cosby, using Jell-O references like "pudding pop". In the 1960s, the cast of the sitcom *Hogan's Heroes* did a commercial with Carol Channing featuring Colonel Hogan, his men, Kommandant Klink and Sergeant Shultz having Jell-O and Dream Whip for dessert. Also, in the first few seasons of the first of Lucille Ball's two 1960s television series, *The Lucy Show*, cast



members including Vivian Vance often did commercials for Jell-O.

In 1995, Jell-O carried the tagline "It's alive!" and had the phrase "J-E-L-L-OOOOOOO!".

In culture

Jell-O is mentioned in the 1936 popular song "A Fine Romance" by Dorothy Fields (with music by Jerome Kern), where it is humorously referred to as a mundane alternative to the excitement of romantic love. In 1980, the American composer William Bolcom wrote a popular humorous song about Jell-O, "Lime Jell-O Marshmallow Cottage Cheese Surprise", satirizing its use in combined sweet and savory dishes such as Jell-O salad.

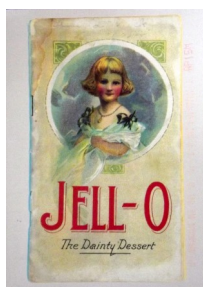
In 1992, Ivette Bassa won the second ever Ig Nobel Prize in chemistry for inventing blue Jell-O.

Mormonism

Jell-O is especially popular among members of The Church of Jesus Christ of Latter-day Saints (LDS Church), often referred to as "Mormons". The Mormon Corridor region, which has the highest Mormon populations, was nicknamed the "Jell-O Belt", referring to the 20th-century Mormon cultural stereotype that Mormons have an affinity for Jell-O. In support of this image, Jell-O was designated as Utah's official state snack food in 2001. When drafting the resolution, the Utah Legislature gave many reasons to recognize Jell-O, including that Utah had had the highest per-capita consumption of Jell-O for many years, and how citizens of Utah had rallied to "Take Back the Title" after Des Moines, Iowa exceeded Utah in Jell-O consumption in 1999. The culture of Utah, petitions by Utahans, and campaigning by students of Brigham Young University were also mentioned as reasons for recognizing Jell-O. Bill Cosby, longtime spokesperson for the Jell-O brand, appeared before the Utah Legislature in support of the bill. "He told the assembly that he believes the reason people in Utah love Jell-O is that the snack is perfect for families -- and the people of Utah are all about family." Jell-O is often served with homemade cookies or cakes and water at LDS Church socials.

The 2002 LDS Cinema romantic comedy *The Singles Ward*, which is filled with inside Mormon jokes and stereotypes, has a scene where someone slips and falls in Jell-O at a church social for young, single Mormons.

The stereotype of Mormons loving Jell-O does not appear to have a long history. Media reports in 1969 and 1988 on foods popular among Mormons or in Utah make no mention of Jell-O, and a 1988 article mentions Jell-O as a Lutheran tradition. In 1997, Kraft foods released sales figures revealing Salt Lake City to have the highest per-capita Jell-O consumption.



from Wikipedia

Current flavors

The following are the flavors of Jell-O products that are currently being produced:

Gelatin

- Apricot
- Berry Blue
- Black Cherry
- Blackberry Fusion
- Cherry
- Cherry Lemonade
- Cranberry
- Fruit Punch
- Grape
- Lemon
- Lime
- Mango
- Margarita
- Melon Fusion
- Mixchief Grape Color-Changing
- Mixchief Juice
- Mixchief Soda Pop
- Orange
- Peach
- Pina Colada
- Pineapple
- Raspberry
- Strawberry
- Strawberry Daiquiri
- Strawberry-Banana
- Tropical Fusion
- Watermelon
- Jolly Rancher Sour Green Apple

Pudding

- Banana Cream
- Boston Cream Pie
- Butterscotch
- Candy Cane
- Cheese Cake
- Chocolate
- Chocolate Fudge
- Chocolate-Vanilla Swirl
- Classic Turtle
- Coconut Cream
- Custard
- Dark Chocolate
- Devil's Food
- Double Chocolate
- Dulce De Leche
- Flan
- French Vanilla
- Gingerbread
- Lemon
- Mixchief Vanilla Color-Changing
- Orange Ice Cream
- Oreo Cookies'n Creme
- Pistachio
- Pumpkin Spice
- Rice Pudding
- Strawberry Cheesecake
- Strawberry Cream
- Strawberry Ice Cream
- Tapioca
- Vanilla
- White Chocolate
- S'more Pudding

Discontinued flavors

- Apple
- Black Raspberry
- Blackberry
- Bubble Gum
- Celery
- Chocolate (Gelatin)
- Chocolate Ice Cream Powder
- Coffee
- Cola
- Concord Grape
- Cotton Candy
- Cranberry-Strawberry
- Green Apple
- Root Beer
- Italian Salad
- Lemon-Lime
- Lemon Ice Cream Powder
- Melon-Berry
- Mixed Vegetable
- Orange-Banana
- Orange-Coconut (pudding)
- Orange-Pineapple
- Passion Fruit
- Pineapple-Grapefruit
- Maple Syrup
- Plain
- Raspberry Mango
- Seasoned Tomato
- Sparkling Berry
- Sparkling Mandarin Orange
- Sparkling White Grape
- Strawberry Punch
- Strawberry-Kiwi
- Triple Chocolate
- Tropical Fruit
- Unflavored Ice Cream Powder
- Vanilla Ice Cream Powder
- Wild Raspberry
- Wild Strawberry

Exert From Sarah Grey, A Social History of Jell-O: The Rise and Fall of an America Icon.
www.seriousseats.com/2015/81/history-of-jello-salad.html

When my great-grandmother, Retaw "Dandeen" McCoy, passed away in 2005, at the age of 99, we gave her a proper Presbyterian funeral in her western Pennsylvania hometown. Afterward, in the church basement, the ladies of Springdale Presbyterian did what they've always done: served a funeral lunch. There were finger sandwiches. There were the big pans of rigatoni you see at just about every Pittsburgh-area gathering. There were cookies.

And then there were the Jell-O salads. Dish after dish of jiggly, shining gelatin, molded into rings, braids—even a jellied tuna salad in the shape of a fish. Cherry-red with fruit, pistachio-green with nuts and marshmallows, a clear lemon yellow studded with vegetables. It was as if we'd stepped backward in time. Dandeen, who raised children and grandchildren in the mid-century glory days of the Jell-O salad, would have loved it.

While Jell-O products are still very popular as snacks and desserts, the Jell-O salad—particularly in its savory forms—had fallen from culinary favor by the early 1980s. Though you'll still find it in church basements across America, today you're just as likely to see Jell-O salads on blogs. What makes the Jell-O salad such an icon of its time? Shaped by the rise of home economics, the industrialization of the food system, World War II, and changing expectations about women's labor.

Few foods can tell us more about life in 20th-century America than the wobbling jewel of domestic achievement: the Jell-O salad.





Four Vintage Recipes

<https://delishably.com/desserts/4-vintage-jello-recipes>

After publishing the article about the beginnings of this delicious gelatin, I started receiving hundreds of recipes from my readers. I selected 4 of the most popular to feature here. Although it has been almost 30 years since I first shared them, these recipes are timeless. Your family will enjoy them and we may even develop a new generation of Jell-O fans.

Lemon Jell-O Cake

Shared by Evelyn Fehrmann of Hemet, California.

Prep time: 15 min

Cook time: 45 min

Ready in: 1 hour

Yields: Several slices depending on how large you cut them

- 2 3 oz. packages lemon Jell-O
- 1 cup, hot water
- 1/2 cup oil
- 4 eggs
- 1 box yellow cake mix
- 2 teaspoons lemon extract
- 1 whole lemon, juiced
- 1 cup powdered sugar, sifted

1. Add Jell-O to hot water in a bowl. Stir until well diluted. Set aside.
2. In a large mixing bowl, add together oil, eggs (one at a time) and cake mix. Mix well after each egg addition.
3. Add in lemon extract and the diluted Jell-O. Mix very well.
4. Pour into a greased and floured 9x13 inch pan. Bake at 350 degrees for 45 minutes or until toothpick inserted in center comes out clean.
5. While cake is baking, mix together lemon juice and powdered sugar.
6. When cake is done, remove from oven and while still hot, poke several holes in it with a toothpick. Spoon the powdered sugar and lemon juice mixture over the hot cake. The more holes the better it will taste because the lemon sugar mixture will seep into the cake through the holes.
7. Let sit until ready to serve .

Peachy Yogurt Salad

Shared by Katy Gardei of Colliers, West Virginia

Ingredients:

- 2 cups hot water
- 2 3 oz. packages peach Jell-O
- 1 16 oz. can crushed pineapple (in its own juice)
- 1 cup cold water
- 2 cartons peach yogurt

Instructions:

1. Add 2 cups hot water to the Jell-O and stir well to dissolve.
2. Stir in pineapple including the juice.
3. Add 1 cup cold water.
4. Fold in yogurt. Stir well to blend all ingredients.
5. Chill overnight.

Frosted Lime Salad

Shared by Jackie Craig of Miami, Oklahoma

Ingredients:

- 1 3 oz. package lime Jell-O
- 1 cup hot water
- 2 1/2 cups crushed pineapple, undrained
- 1 cup cottage cheese, drained
- 1/2 cup chopped celery
- 1 3 oz. jar diced pimientos, drained
- 1/2 cup chopped pecans

Topping Ingredients:

- 1 3 oz. package cream cheese, softened
- 1 tablespoon mayonnaise
- 1 teaspoon lemon juice

Instructions:

1. Dissolve Jell-O in hot water. Chill, stirring frequently, until consistency of unbeaten egg whites.
2. Add pineapple, cottage cheese, celery, pimientos and pecans.
3. Pour into 8x8x2 inch dish.
4. Chill until firm.
5. To make topping, mash cream cheese. Add mayonnaise and lemon juice.
6. Spread on top of Jell-O salad when it is completely chilled and you are ready to serve.

Cranberry Raspberry Salad

Shared by Opal Schubert of Princeton, Illinois

Note: This is a layered salad

Ingredients for bottom layer:

- 1 6 oz. package raspberry Jell-O
- 1 1/2 cups boiling water
- 2 10 oz. packages frozen raspberries with juice
- 1 teaspoon lemon juice
- 1/2 cup pecans, coarsely chopped

Ingredients for center layer:

- 1 pint sour cream

Ingredients for top layer:

- 1 6 oz. package cherry Jell-O
- 1 cup boiling water
- 1 13 1/2 oz. can crushed pineapple
- 1 can whole berry cranberry sauce

Instructions:

1. Dissolve raspberry Jell-O in 1 1/2 cups boiling water.
2. Add frozen raspberries, lemon juice and pecans.
3. Stir well until berries are thawed.
4. Pour into a lightly greased gelatin mold or a 9x13 inch dish. Refrigerate.
5. When the raspberry layer is chilled firm, cover it with the pint of sour cream. This is the middle layer. Return the dish to the refrigerator.
6. Dissolve cherry Jell-O in 1 cup boiling water.
7. Add pineapple.
8. Stir cranberry sauce until softened; add to Jell-O.
9. Refrigerate the cherry Jell-O until it is slightly thick. Then, pour on top of the sour cream to create the top layer.
10. Chill at least 4 hours before serving.
11. If desired, garnish with whipped topping and sprinkle with chopped pecans.

Rainbow Jell-O Jigglers

www.glitterandgoulash.com/rainbow-jello-jiggler/

These Rainbow Jell-O Jigglers are a fun treat to have for any party or holiday. Since jigglers are meant to be finger food, they are also a perfect addition to your kids cold lunch. Their beautiful colors and fruity flavors are sure to be a hit wherever you decide to serve them.

I simply tweaked the original mold recipe to fit a 9×13 pan. This jigglers version is actually very nice because you get all the beauty of the Jell-O without the anxiety of having to take it out of the mold.

Rainbow Jell-O Jigglers are easy to make, but it does require an approximate 3 hour time commitment from start to finish. You will not be in the kitchen the entire time, but will need to add layers every 10-15 minutes or so. So, pick a day when you will be doing stuff at home anyway and I promise it will be well worth the time!

These jigglers need to set overnight so make sure you plan ahead. You can make these jigglers several days before you need them. Just make sure you keep the Jell-O covered in the pan and refrigerated, until several hours before you will be serving them.



The items you will need for this mold are 6 packages of Jell-O (red, orange, yellow, green, blue, and purple) and any vanilla yogurt.

First, dump your gelatin powder into 6 individual containers. The containers need to be able to hold at least 1 1/4 cups of boiling water.



Next, stir 1 1/4 cups boiling water into each flavor. Stir each until gelatin is completely dissolved. You will want to position your glasses in opposite order of the rainbow as we will start with purple and end on red.



Spray your 9×13 glass dish with cooking spray, this will help the Jell-O release easier once it is set. Once you have done that we can start adding the Jell-O.

You will basically be adding 12 layers to this mold, 6 layers of pure Jell-O and 6 layers of the Jell-O/yogurt mixture. You will start each color with the Jell-O/yogurt mixture and end with the pure color layer.



Take 3/4 cup of your purple Jell-O and set aside. Take the remaining purple Jell-O and add 1 1/2 Tablespoons of the yogurt and whisk until completely dissolved. Make sure there are no yogurt lumps left.

Once the yogurt is completely dissolved, add to your 9×13 glass dish and then place in the refrigerator for approximately 15 minutes.

Make sure you set a timer for each layer as knowing when to add the next layer is very critical. You must chill each layer long enough to partially set, but not too long otherwise the next layer will not adhere. Don't worry though, I will explain below what to look for so that you know exactly when it is time to add the next layer.

While the purple Jell-O/yogurt layer is chilling, take the remaining purple gelatin (should be

about 3/4 c) and place this mixture into the refrigerator as well to chill until your first 15 minutes is up.

Once your timer goes off, take your pan and remaining Jell-O mixture out of the refrigerator. You will first want to test the gelatin in the pan to make sure it is set enough to take the next layer. First give it a VERY gentle jiggle. You should not see any liquid still moving around. Next, test the Jell-O by lightly touching it with a finger tip and lifting up right away.



The Jell-O should tacky enough to stick to your finger and leave a slight impression in the Jell-O. If you have that, then you are ready to add your next layer. If you don't, then put the Jell-O back into the refrigerator for 3 minute intervals until it is formed enough to see your fingerprint.

This is hard to show in a picture, but if you look where the arrow is pointing, you will see the finger imprint that I am talking about. This is what you want to see to know that you are ready to add your next layer.

Once you see that, then you can VERY GENTLY spoon little by little the clear purple Jell-O to the first chilled layer. Add spoonful's randomly all over the top of this layer (as opposed to dumping all the liquid in the same spot). This will help not to put too much force in any one spot. When you add your spoonful's of Jell-O you should see the liquid "roll" on top of the chilled layer. If it doesn't do this and you see it start to mix (you will see both colors swirl), stop immediately and put back into the refrigerator as that means the previous layer is not chilled enough.

This first layer is the trickiest so take extra time to go slowly with this layer. The others will be easier to work with since they will be cooled down more.

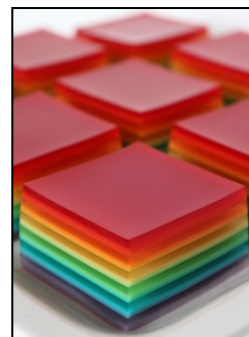
Once the second layer is added, place back into the refrigerator for 12-15 minutes. You will continue this same process for the rest of the 5 other colors (10 remaining layers). Your cooling time will start to lessen with each layer added as the Jell-O left on the counter cools down.

The other Jell-O colors can remain on the counter during this entire process. I know that seems odd, I was very unsure of that the first time I made this. No worries though, it is fine sitting on the counter through this process. I have never had any of the waiting Jell-O start to set. If this should happen though, simply fill a bowl with hot water and place your Jell-O container inside of the water bowl and stir until the set Jell-O loosens up and turns back into liquid (make sure not to get any water in your Jell-O).

Once you have added all 12 layers, let the Jell-O set overnight.

Once the Jell-O has set overnight, use cookie cutters to cut fun shapes, or simply cut into squares and enjoy!

Make sure you keep the Jell-O covered in the pan and refrigerated, until you are ready to serve it. The Jell-O is pretty firm once set, but keeping it in the pan until ready to serve just increases the chances of the layers all staying together. Now take a step back, and pat yourself on the back for the beautiful creation you made. Job well done!



Pastel Jell-O Cookies

Heat oven to 400°F.

Ingredients:

- 3 1/2 cups Flour
- 1 teaspoon Baking Powder
- 1 1/2 cups Margarine (or butter, softened)
- 1 Cup Sugar

- 2 Packages (3 ounce each) Jell-O Cherry Flavor Gelatin (divided) or your favorite flavor.
- 1 Egg
- 1 teaspoon Vanilla

Mix flour and baking powder. Beat butter in large bowl with mixer until creamy. Add sugar and 1 pkg. gelatin; beat until light and fluffy. Blend in egg and vanilla. Gradually beat in flour mixture.



Shape dough into 1-inch balls. Place, 2 inches apart, on baking sheets. Flatten with bottom of glass. Sprinkle with remaining dry gelatin mix.

Bake 8 to 10 min. or until edges are lightly browned. Cool on baking sheets 3 min. Remove to wire racks; cool completely.

Festive Jell-O Popcorn Balls

- 1/4 cup Margarine (or butter)
- 10 1/2 Jet-Puffed Miniature Marshmallows
- 3 ounces Jell-O Line Flavored Gelatin (or any flavor)
- 3 quarts popped popcorn



Microwave butter and marshmallows in large microwaveable bowl on HIGH 1-1/2 to 2 min. or until marshmallows are puffed. Add dry gelatin mix; stir until blended.

Add to popcorn in large bowl; toss to coat. Shape into 16 balls with greased or moistened hands. Cool completely.

PATRIOTIC PIE

8 servings

- 1-1/2 cups boiling water, divided
- 1 pkg. (3 oz.) JELL-O Berry Blue Flavor Gelatin
- 1 cup ice cubes, divided
- 1 ready-to-use graham cracker crumb crust (6 oz.)
- 1 pkg. (3 oz.) JELL-O Strawberry Flavor Gelatin, or any red flavor
- 1 cup thawed COOL WHIP Whipped Topping



Add 3/4 cup boiling water to blue gelatin mix; stir 2 minutes until completely dissolved. Add 1/2 cup ice cubes; stir until melted. Pour into crust; refrigerate 5 - 10 minutes or until set but not firm.

Meanwhile, repeat to dissolve red gelatin mix in separate bowl; stir in remaining ice cubes. Cool 5 min. or until slightly thickened.

Spread COOL WHIP over blue gelatin layer; cover with red gelatin. Refrigerate 2 hours or until firm.

TRIPLE LAYER JELLO SALAD

- 1 Package lime Jello
- 1 Package Cherry Jello
- 1/2 lb. Mini Marshmallows
- 1 Package Cream Cheese (softened)
- 1 Cup Whipping Cream (Not whipped)
- 1 Small can well drained, Crushed Pineapple

Dissolve Lime jello in 1 cup hot water. Pour into dish to cool and set.

When the first layer of lime jello is set up, soften cream cheese in the microwave, add marshmallows and stir, microwave 30 seconds and stir, repeating until both ingredients are soft and melted marshmallows are blended into the cream cheese.) Add the whipping cream (not whipped) and stir. (Drain pineapple, then squeeze the pineapple to get all the juice out) Add the pineapple to the cream mixture and pour cream cheese mixture over set up lime jello.

Let this cream mixture set up. While waiting, you can dissolve Cherry jello with the 1 cup of hot water. Stir until dissolved. Cool in the fridge. When the cream mixture is set, pour the Cherry jello over the creamed mixture. (Don't wait too long and let the jello set up, just cool down.) Set in fridge for at least a couple of hours. Cut in squares to serve.

Note: It is so popular with our family, I always double the recipe and put it in a 9 X 12" dish. This has been handed down from my Grandmother and Mother.

Sharon Middleton, Macon County HCE

JELL-O MOLD

Ingredients:

- 1 (6 ounce) Cherry flavored Jell-O
- 1 (16 1/2 ounce) can Pitted Black Bing Cherries, drained and juices reserve
- 1 cup Boiled Water

Directions:

1. Place Jell-O in a large bowl. Add 1 cup reserved cherry juice and boiling water. Whisk thoroughly until Jell-O is dissolved. Transfer to refrigerator and chill until beginning to set, about 15 minutes.
2. Remove from refrigerator, and add either sour cream or whipped cream cheese. Beat with a hand-held electric mixer until smooth. Add cherries; stir to combine. Pour mixture into a 3-quart mold. Refrigerate until firm.
3. Quickly dip mold into a bowl of warm water. Wipe mold dry. Place a serving plate on top of mold and invert. Repeat dipping process if necessary to release Jell-O. Serve immediately or chill until serving.

