



Fruit and Nut Gelatin Molds

Servings: 6 servings

Serving Size: 1/6 of Gelatin Mold, or 1 individual Gelatin Mold

INGREDIENTS

- 2 (1.55 ounce) packages of flavored gelatin (recommend Very Berry flavor)
- 3 cups boiling water
- 2 cups cold water
- 2 cups chopped canned fruit, drained of liquid (recommend pears and apricots)
- ½ cup chopped walnuts

DIRECTIONS

1. Combine the gelatin mix with 3 cups boiling water and stir gently until dissolved.
2. Stir in the cold water and refrigerate for 10-15 minutes or until the mix is cold and starting to thicken slightly.
3. Stir in the fruit and nuts and pour into a gelatin mold.
4. Refrigerate for at least 4 hours or until set.
5. Unmold onto a plate to serve.