

From: Ruth Anne Schoen

Serves: 12?

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Ingredients

3-oz. pkg. raspberry gelatin 6pts

2 c. hot water

1 envelope plain gelatin

1/2 c. cold water

1 c. 1/2 and 1/2 8

1 c. sugar 15

1 t. vanilla

8 oz. cream cheese 16

1/2 c. chopped nuts 15?

3-oz. pkg raspberry gelatin

1 c. hot water

1 can blueberry pie mix OR 20pts

1 (303?) can blueberries with juice

Directions

Layer 1:

Combine 1 pkg raspberry gelatin with 2 c. hot water (or 1 c. hot water and 1 cup ice water). Pour into 9"x13" pan. Let set.

Layer 2:

Soften plain gelatin in cold water. Heat 1/2 and 1/2 and sugar on low until bubbling on edges or so. Add gelatin and vanilla. Add mixture to softened cream cheese, a little at a time to prevent lumps. Add nuts. When cool, add to layer 1 and let set.

Layer 3:

Combine 1 pkg raspberry gelatin with 1 c. hot water. Add blueberries. When has thickened, pour over layer 2. Let set

80pts total?  $\div 32 = 25$