

All-American Flag Mold

Prep: 30 minutes
Refrigerate: 4 hours

- 4 cups boiling water, divided
- 2 pkg. (4-serving size each) or 1 pkg. (8-serving size) JELL-O Brand Berry Blue Flavor Gelatin
- 2 pkg. (4-serving size each) or 1 pkg. (8-serving size) JELL-O Brand Gelatin, any red flavor

- 3 cups ice cold water, divided
- 1 pkg. (4-serving size) JELL-O Brand Lemon Flavor Gelatin
- 1 tub (8 oz.) COOL WHIP Whipped Topping, thawed

STIR 1-1/2 cups of the boiling water into each of the berry blue and red gelatin in separate bowls until dissolved. Stir 1-1/2 cups ice cold water into each bowl.

SPRAY 10-cup flag mold with no stick cooking spray; place on cookie sheet. Pour red gelatin into mold. Refrigerate 45 minutes until set but not firm (gelatin should stick to finger when touched and should mound). Refrigerate berry blue gelatin in bowl at least 2 minutes until dissolved. Refrigerate 25 minutes or until slightly thickened (consistency of unbeaten egg whites), stirring occasionally. Stir in whipped topping with wire whisk. Gently spread over red gelatin in mold. Refrigerate 10 minutes or until set but not firm. Gently spoon thickened berry blue gelatin over lemon gelatin mixture in mold.

REFRIGERATE 4 hours or overnight until firm. Unmold. Makes 16 servings.



JELL-O Flag Mold

Refrigerate: 6 hours

- 3 cups boiling water
- 2 pkg. (8-serving size each) or 4 pkg. (4-serving size each) JELL-O Brand Gelatin, any red flavor
- 3 cups cold water
- COOL WHIP Whipped Topping, thawed and blueberries for garnish, (optional)

SPRAY 10-cup flag mold with no stick cooking spray.

STIR boiling water into gelatin in large bowl at least 2 minutes until completely dissolved. Stir in cold water. Pour into prepared mold.

REFRIGERATE 6 hours or overnight until firm. Unmold. Decorate as desired. Makes 16 servings.

Great Substitute: Juice may be substituted for the cold water.

Food Facts: Do not use fresh or frozen pineapple, kiwi, gingerroot, papaya, fig or guava juice. Gelatin will not set.

