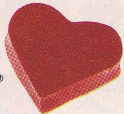


JIGGLERS™

RECIPE

from

JELL-O
BRAND



Cutting JIGGLERS™

Dip bottom of pan in warm water for 15 seconds to loosen gelatin. Cut shapes with cookie cutters all the way through gelatin. Lift from pan with index finger or metal spatula. If JIGGLERS stick, dip pan again for a few seconds. Makes 2 dozen. Recipe may be halved, use 8" or 9" square pan.

JELL-O® JIGGLERS™

4 small boxes or 2 large boxes of JELL-O® Brand Gelatin.
2 ½ cups boiling water. (Do not add cold water)

STIR boiling water into gelatin.
Dissolve completely.

POUR mixture slowly into 13 x 9-inch pan.

CHILL at least 3 hours. JIGGLERS will be firm after 1 hour, but may be difficult to remove from pan.

