

From: Cool Whip Container

Serves: 12

Jul 1994

Ingredients

4 c. boiling water  
1 large pkg Jello (red flavor)  
1 c. cold water  
1 1/2 c. Miniature Marshmallows  
1 large pkg Berry Blue Flavor Jello  
Whipped Topping

Directions

Stir 2 c. of boiling water into red gelatin in until dissolved. Stir in 1/2 c. of cold water. Pour into 6-cup mold. Refrigerate 1 1/4 hours, or until slightly thickened (like unbeaten egg whites). Gently place marshmallows on top. Refrigerate 45 minutes until set but not firm.

Unmolding: Dip mold in hot water about 30 seconds. Gently pull gelatin from around edges with moist fingers. Place moistened serving plate on top of mold. Invert mold and plate and shake slightly to loosen. Remove mold. Center gelatin.

Meanwhile, stir remaining 2 c. boiling water into blue gelatin until dissolved. Stir in remaining 1/2 c. cold water. Refrigerate 1 1/2 hrs. until thickened (spoon drawn through leaves a definite impression). Spoon over marshmallows. Refrigerate 3 hours or until firm. Unmold. Garnish with whipped topping.

Red  
1 1/4 hr (75 min.)

Marshmallows  
45 min.

Blue  
3 hr

Blue  
1 1/2 hrs. (90 min.)

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So, start Red, after 30 min. start blue