

### Pineapple Lime Mold

Prep time: 15 minutes plus chilling

- 1½ cups cold water
- 1 (3 oz.) pkg. JELL-O Lime Flavored Gelatin Dessert
- 1 tablespoon lemon juice
- 1 (8 oz.) pkg. PHILADELPHIA BRAND Cream Cheese, softened
- 2 (8 oz.) cans crushed pineapple, drained
- 1½ cups KRAFT Miniature Marshmallows
- ½ cup chopped nuts (optional)
- Shredded lettuce

- Bring 1 cup water to boil; stir in gelatin until dissolved. Add remaining ½ cup water and juice.
  - Gradually add gelatin to cream cheese, mixing until blended.
  - Chill until thickened but not set; fold in pineapple, marshmallows and nuts.
- Pour into 1-quart mold; chill until firm. Unmold onto serving plate; surround with lettuce. Serve with assorted fresh fruit and nuts, if desired. 6 servings.

**Variation:** Omit lemon juice. Substitute one (8 oz.) container plain yogurt for cream cheese.

*Want an Exciting Idea for Easter?*



This recipe and many others can be found in the KRAFT Weekday Survival Cookbook

*Treat  
Your Little  
Bunnies to*



*Marshmallows.*



### Marshmallow Bunnies

- For head, cut a crosswise slice from each end of a KRAFT Jet-Puffed Marshmallow.
- Use toothpick to fasten rounded side of head to flat side of a second marshmallow.
- For ears and paws, cut three marshmallow slices in half and attach to head and body.
- For tail, attach a KRAFT Miniature Marshmallow to body.
- For face features, dip end of toothpick into food coloring and paint features on head.

**Tips:** Use ordinary utility scissors to cut and trim marshmallows. To prevent marshmallows from sticking to scissors, dip blades in warm water before cutting. To make slices, cut a KRAFT Jet-Puffed Marshmallow in fourths across rounded side.