Pineapple Lime Mold

Prep time: 15 minutes plus chilling

11/2 cups cold water

(3 oz.) pkg. JELL-O Lime Flavored Gelatin Dessert

tablespoon lemon juice (8 oz.) pkg. PHILADELPHIA BRAND Cream Cheese, softened

2 (8 oz.) cans crushed pineapple, drained 1½ cups KRAFT Miniature Marshmallows

cup chopped nuts (optional)

Shredded lettuce Bring 1 cup water to boil; stir in gelatin until dissolved. Add remaining 1/2 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.

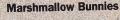
Variation: Omit lemon juice. Substitute one (8 oz.) container plain yogurt for cream cheese.

Want an Exciting Idea for Easter?



KRAFT

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



- 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.