

Bicentennial Salad

- 2 3-oz. pkgs. raspberry gelatin
- 3 c. hot water
- 1 envelope plain gelatin
- ½ c. cold water
- 1 c. sugar
- 1 t. vanilla
- 1 8-oz. pkg. cream cheese
- 1 c. coffee cream
- ½ c. chopped nuts
- 1 303 can blueberries and juice or can blueberry pie mix

First layer—1 pkg. of raspberry gelatin, dissolved in 2 cups hot water. Pour in an 8" x 12"-inch pan and let set. Second layer—Soften plain gelatin in cold water. Heat, on low heat, cream with sugar and combine with gelatin. Add vanilla, softened cream cheese and chopped nuts. Cool and put on first layer. Third layer—After second layer is firm, combine 1 pkg. raspberry gelatin with 1 c. hot water and add blueberries and juice or the pie mix; when it begins to thicken, pour over second layer. A beautiful delicious white, and blue salad.—Mrs. Herbert Emerton, RR 2, Box Burwell, NE 68823.

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