

Jel-Ring & Jell-Ette Mold Recipes



In addition to the beautiful gelatin-based desserts and salads you'll create, this versatile 6-cup mold can be used to shape a variety of cold meat, rice and pasta dishes. Or fill with juice and freeze to create a punch bowl ring! The removable center and top seals ensure safe, simple removal of all your molded masterpieces. 9" x 3". In Snow White/Mint Ice Cream. Dishwasher safe. *795 Mint Ice Cream*



To Mold

- Apply inner seal to ring mold. Make sure that it is completely sealed around the mold edge to avoid leaking.
- A very light coating/spray of vegetable oil may be used on the inside of the ring mold if desired.
- Prepare recipe and fill inverted mold.
- Apply large seal and refrigerate mold, still inverted large seal up), until gelatin mixture is firm.

- For multi-layered desserts, just refrigerate layer by layer in inverted ring mold, starting at the bottom and working your way up to the rim of the ring mold. Make sure that each refrigerated layer is firm enough before pouring next layer.
- Shape meat loaf mixture in the Jel-Ring Mold, remove ring mold by inverting onto a shallow 10" Square baking pan and bake. Just before serving, fill center with sautéed mushrooms.

Helpful Tips

- When filling with liquids, keep in mind that capacity is to 1/4" below rim of ring mold.
- When filling with solids, you can pile 1/4" above rim to later compress with the large seal.
- For the perfect molded salad, decrease water by 1/2 cup per 6 oz. package. This will keep the gelatin firm and the fluted design more prominent. When adding fruits or vegetables, decrease the amount of liquid added by 1/4 cup for each 3 oz. box, or single envelope of gelatin.
- Before adding other ingredients, chill gelatin until thickened, not set. If gelatin isn't thick enough, ingredients may float or sink.
- Do not add fresh or frozen pineapple as an ingredient, only as a topping/garnishing. An enzyme in fresh pineapple keeps gelatin from setting. Cooked or canned pineapple is fine to use.
- Gelatin should be completely firm before unmolding. It should not feel sticky on top, nor sag towards the side if the ring mold is tilted.
- Unmold gelatin on a chilled plate to show down melting.
- If serving plate is moistened before unmolding, the moist surface lets you slide gelatin to the center if it has unmolded slightly off-center.

To Unmold

- Remove from refrigerator and let mold stand at room temperature for 15 minutes.
- Immerse sealed mold in warm water for 20-30 seconds, taking care not to melt gelatin. If mold has been pre-sprayed with oil, it may not be necessary to immerse in warm water.
- Remove sealed mold from water, invert mold (large seal up) then peel off large seal. Place chilled serving plate over mold and invert onto plate.
- Slowly peel off inner seal in a circle and carefully pull upwards.
- Lift off ring mold slowly.

Uses

- Gelatin-based desserts turn out beautifully piled high in center with fresh berries, peeled orange slices, sliced kiwi or pineapple, and sugared grapes.
- Shape chicken, shrimp, potato or pasta salads as a ring. Fill center with cherry tomatoes, crisp carrots, raisins and celery sticks.
- Hot, cooked rice can be shaped by the Jel-Ring Mold, and the center filled with creamed chipped beef, curried chicken or sautéed shrimp.
- Fill ring mold with juice or punch, seal then freeze. Allow room for liquid expansion in freezer. When frozen, run under warm water for 10 seconds and gently unmold into your punch bowl. This ice ring won't dilute your punch!

Key Features and Benefits

- Jel-Ring® Mold includes fluted ring mold, fluted inner seal and seal.
- When filled, the sealed molds can be transported without spills.
- Removable center and top seals allow mold to release easily.
- Jel-ette® Set molds are stackable for space saving in the refrigerator
- Virtually airtight and liquid-tight seal helps lock in freshness, flavor and texture.
- So versatile, make anything from gelatin to rice crispy treats to sub sandwiches to meat loaf.

Product Specifications

- **Care:** Dishwasher safe.

• Capacity/Dimensions/Mold Numbers:

• Jel-Ring® Mold: 6 cup/ 1.4 L, 9½ x 3¼"/ 24 x 8.3cm • Center Mold 1201 • Outer Mold 1202 • Seal 1203

• Mini Gelatin Mold: 2 cup/ 500 mL, 6 1/3" x 6 1/2"/ 16 x 16.5 cm • Outer Mold 1577 • Inner Mold 1578 • Flower Seal 1648

• Jel-ette® Mold: ½ cup/135 mL, 3 1/5 x 2 5/6"/ 8.1 x 7.2 cm • Body 725 • Seal 726 & 4922

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Angel Jello Salad

- 1 (6 oz.) package lime flavored Jell-O mix
- 2 cups hot water
- 2 (3 oz.) packages cream cheese, softened
- 1 (8 oz.) can crushed pineapple, drained
- 1 (2 oz.) jar diced pimento peppers, drained
- 1 cup diced celery
- 1 cup chopped pecans
- 1 cup heavy cream



TUPPERWARE



1. In a small bowl, dissolve the lime flavored gelatin in hot water. Allow it to cool for 10 minutes.
2. In a medium bowl, mix together the cream cheese, pineapple, pimento peppers, celery and pecans. Fold in the gelatin.
3. Chill in the refrigerator 1 hour, or until thickened but not firm.
4. Whip the heavy cream in a small bowl until thickened. Fold into the gelatin mixture. Pour into the Jel-Ring Mold.
5. Refrigerate 3 hours, or until firmly gelled.

Apricot Salad

- 1 can (8 oz.) unsweetened crushed pineapple
- 2 packages (3 oz.) apricot or peach gelatin
- 1 package (8 oz.) reduced-fat cream cheese
- $\frac{3}{4}$ cup grated carrots
- 1 carton (8 oz.) frozen fat-free whipped topping, thawed



TUPPERWARE



1. Drain pineapple, reserving juice in a 2-cup measuring cup; add enough water to measure 2 cups. Set pineapple aside. Pour juice mixture into a small saucepan. Bring to a boil; remove from heat. Dissolve gelatin in juice mixture. Cool for 10 minutes.
2. In a large bowl, beat cream cheese until creamy. Gradually add gelatin mixture, beating until smooth. Refrigerate for 30-40 minutes or until slightly thickened.
3. Fold in pineapple and carrots, then whipped topping. Transfer to an Jel-Ring mold coated with cooking spray. Refrigerate until set. Unmold onto a serving platter.

Baby Shower Jello Shots Dessert

**Not for the Mom to Be*

Pink layer

- 1 package of watermelon (or any red colored) flavored gelatin
- $\frac{1}{2}$ cup of boiling water
- $\frac{3}{4}$ cup of cups sweetened condensed milk
- $\frac{1}{2}$ cup of vodka

Blue layer

- $\frac{1}{4}$ cup of cold water
- 2 tablespoons unflavored gelatin powder
- $\frac{1}{2}$ cup of boiling water
- $\frac{3}{4}$ cup of sweetened condensed milk
- $\frac{1}{3}$ cups cake flavored vodka
- 2 drops of blue food dye

Tiny plastic babies to garnish



TUPPERWARE



1. *Pink:* In a medium saucepan, whisk $\frac{1}{2}$ cup of the boiling water into the watermelon (red) gelatin. Allow to cool to room temperature and whisk in $\frac{3}{4}$ cup sweetened condensed milk and $\frac{1}{2}$ cup of vodka.
2. Pour the pink mixture into Jel-Ette molds, fill half way, refrigerate for about 30 minutes, checking it often, until the gelatin is set but not completely firm, the gelatin should stick to your finger when touched.
3. *Blue:* In a medium saucepan, sprinkle the unflavored gelatin over $\frac{1}{4}$ cup of the cold water. Allow the gelatin to absorb the water for 2 minutes. Whisk $\frac{1}{2}$ cup of the boiling water and allow to cool to room temperature. Whisk in $\frac{3}{4}$ cup sweetened condensed milk, $\frac{1}{2}$ cup of vodka, and the food dye. Gently spoon the blue mixture over pink layer, refrigerate overnight.
4. Dip Mold in hot water for to loosen the gelatin, top with plastic babies and serve

This could also be made in the Jel-Ring Mold

Blueberry Cream Mold

- 3 (3 oz.) packages of blueberry flavored gelatin
- 3 cups boiling water
- $\frac{3}{4}$ cups cold water
- 1 cup blueberries
- 2 cups vanilla yogurt



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1. In a bowl, stir 1 cup of the boiling water into 1 package of the blueberry gelatin until gelatin is fully dissolved. Stir in cold water.
2. Refrigerate mixture until thickened. Fold blueberries into gelatin and spoon into the Jel-Ring mold.
3. Refrigerate until gelatin is set but not firm. (Gelatin should stick to your finger when touched.)
4. Meanwhile, in a separate bowl, stir in 2 cups of the boiling water into 2 packages of the blueberry gelatin until gelatin is fully dissolved.
5. Whisk in yogurt until the mixture is smooth. Allow mixture to cool to room temperature then gently spoon into the mold over the blueberry gelatin layer.
6. Refrigerate until firm. Unmold and serve.



Butter Pecan Bourbon Dessert

½ cup water
 ¼ cup amaretto liqueur or butterscotch schnapps
 4 tbsp. (4 envelopes) of unflavored gelatin powder
 1 cup sugar
 ¼ stick of butter, softened until liquid
 3 cups (¾ qt.) butter pecan ice cream (with pecans), softened until liquid
 ½ cup bourbon
 Whole pecans for garnish



1. In a Chef Series saucepan, stir together water and amaretto liqueur or butterscotch schnapps.
2. Sprinkle the gelatin over the liqueur mixture and allow the gelatin to soak for 2 to 3 minutes.
3. Over medium heat, bring the mixture just to a boil, whisking the gelatin continuously until is fully dissolved. Remove from heat. Whisk in the sugar and butter until fully dissolved and allow to cool to room temperature.
4. In large bowl, slowly pour in the liqueur, butter, and sugar mixture into the melted ice cream, whisking continuously. Whisk in the bourbon. Refrigerate until thickened slightly. Stir to suspend the pecans from the ice cream evenly throughout the mixture and spoon into ½ cup sized individual Jel-ette molds.
5. Refrigerate overnight until firm. Unmold and serve.



Cheddar Pecan Cheese Ring

4 cups (16 oz.) sharp cheddar cheese, grated
 1 (3-oz.) package cream cheese, softened
 ¾ cup mayonnaise
 1 small onion, grated or minced
 1 + ½ cup chopped pecans, divided
 ½ tsp. garlic salt or powder
 Cayenne pepper to taste
 1 cup strawberry preserves
 Assorted crackers



1. Add cheddar cheese, cream cheese, mayonnaise, onions, 1 cup pecans, garlic salt and cayenne pepper into a That'sa Bowl; whip using an electric beater until well blended.
2. Apply Inner Seal then press mixture into the Jel-Ring Base and seal with Outer Seal.
3. Refrigerate for at least two hours.
4. To Remove from Jel-Ring dip mold into a pan of hot water for 15-20 seconds before turning out onto a serving platter.
5. Press remaining pecans to the outside and on top of ring.
6. Fill center with strawberry preserves.
7. Serve with crackers of your choice.



Chocolate Cream Layered Dessert

1 (12 oz.) can evaporated milk
 1 cup white sugar
 2 packs of Knox unflavored gelatin, in ½ cup cold water
 ½ cup Pure Dutch Cocoa or Hershey's unsweetened powder, dissolved in ¼ cup hot water

Cream layer
 1 cup water
 2 packs of Knox unflavored Gelatin
 1 can (14 oz.) condensed milk
 1 can (7.6 oz.) Nestle Cream



1. In a bowl dissolve 2 packs of Knox gelatin in ½ cup cold water.
2. In a separate bowl mix cocoa powder in ¼ cup hot water and stir.
3. In a saucepan heat evaporated milk, on low heat and add sugar and stir until sugar dissolves.
4. Add the cocoa and water, continue to stir until well blended, turn heat off and add in the gelatin mixture and stir continuously until dissolves.
5. Let it cool by continuously stirring before pouring in the Jel-Ring Mold.
6. Freeze for 20 minutes and refrigerate for 2 hours.
7. In a saucepan heat a cup of water over a low heat and pour 1 pack of Knox gelatin at a time and stir vigorously to dissolve the gelatin completely.
8. Add 1 can of condensed milk and stir until well blended.
9. Pour in a can of Nestle cream and keep stirring to dilute the cream, turn off heat.
10. Keep on stirring until it cools down completely before adding to your chocolate layer.
11. Refrigerate for another 3 to 4 hours for a best results.



Chocolate Cream Layered Dessert Singles

1 (12 oz.) can evaporated milk
 1 cup white sugar
 2 packs of Knox unflavored gelatin, in ½ cup cold water
 ½ cup Pure Dutch Cocoa or Hershey's unsweetened powder, dissolved in ¼ cup hot water

Cream layer
 1 cup water
 2 packs of Knox unflavored Gelatin
 1 can (14 oz.) condensed milk
 1 can (7.6 oz.) Nestle Cream



1. In a bowl dissolve 2 packs of Knox gelatin in ½ cup cold water.
2. In a separate bowl mix cocoa powder in ¼ cup hot water and stir.
3. In a saucepan heat evaporated milk, on low heat and add sugar and stir until sugar dissolves.
4. Add the cocoa and water, continue to stir until well blended, turn heat off and add in the gelatin mixture and stir continuously until dissolves.
5. Let it cool by continuously stirring before pouring in the Jel-Ette Molds.
6. Freeze for 20 minutes and refrigerate for 2 hours.
7. In a saucepan heat a cup of water over a low heat and pour 1 pack of Knox gelatin at a time and stir vigorously to dissolve the gelatin completely.
8. Add 1 can of condensed milk and stir until well blended.
9. Pour in a can of Nestle cream and keep stirring to dilute the cream, turn off heat.
10. Keep on stirring until it cools down completely before adding to your chocolate layer.
11. Refrigerate for another 3 to 4 hours for a best results.



Cranberry Crunch Salad

1 envelope unflavored gelatin
 1½ cups cold water, divided
 4 cups (16 ounces) fresh or frozen cranberries
 1½ cups sugar
 1½ cups dry red wine or cranberry juice
 1 package (6 ounces) lemon gelatin
 1½ cups diced celery
 ¾ cup chopped walnuts
 1 cup (8 ounces) sour cream
 ¾ cup mayonnaise
 Celery leaves



1. Soften unflavored gelatin in ½ cup water; set aside.
2. In 3-qt. saucepan, combine cranberries, sugar and wine or cranberry juice; heat to boiling, stirring occasionally. Reduce heat and simmer 5 minutes, stirring frequently. Remove from heat.
3. Add lemon gelatin and softened unflavored gelatin; stir until dissolved. Stir in remaining water. Chill until mixture is partially set. Fold in celery and walnuts. Pour into greased Jel-Ring mold; cover and chill until set.
4. Meanwhile, combine sour cream and mayonnaise; refrigerate until ready to serve. To serve, unmold gelatin and top each serving with dollop of dressing. Garnish with celery leaves.



Creamsicle Mold

2 cups boiling water
 2 packages (3 oz.) orange gelatin
 ½ quart vanilla ice cream, softened
 ¾ cup orange juice
 1 (11 oz.) can mandarin oranges, drained
 Orange slices, optional



1. Add boiling water to gelatin; stir 2 minutes to completely dissolve. Stir in ice cream and orange juice until blended. Refrigerate until partially set.
2. Fold in oranges. Pour into Jel-Ring ring mold coated with cooking spray. Refrigerate overnight or until firm. Unmold onto a serving plate. If desired, serve with orange slices



Easter Rice Krispie Cake

3 Tbsp. melted butter
 40 Large Marshmallows
 6 cup Rice Krispie cereal
 1 cup White Chocolate M&M's (Regular M&M's are great, too!)
 ½ cup candy melts (½ cup for each color you choose)



1. In a Jel-Ring Mold, generously spray with non-stick cooking spray. Set aside.
2. In a 1-¾ Qt. Stack Cooker, melt the butter. Add the marshmallows, and toss in the butter to coat. Microwave for 1 min, 30 seconds until the marshmallow are completely melted. Stop at 45 seconds to stir. Add the cereal, and stir until the marshmallow and cereal is combined. Add ¾ cup of the M&M's and stir until dispersed into the cereal/marshmallow mixture. Press the mixture into the Jel-Ring Mold.
3. Let the mixture set for about 10 minutes to harden. Invert on to a plate. Press the remaining M&M's into top of the cake where needed.
4. Melt the candy melts in a small ¾ Qt. Stack Cooker, on 30 second increments until completely melted. Drizzle over the cake. Do this with each color you wish to use. Let the Cake set for about 30 minutes or until the candy drizzle hardens. Slice and serve.



Holiday Wreath

1 package of marshmallows
 ½ stick butter or margarine
 6 cups crispy rice cereal
 3-4 drops of green food coloring
 Red Colored Candies



1. Melt one package of marshmallows and ½ stick of butter in the 3-Qt. TupperWave Stack Cooker Casserole on high for 90 seconds.
2. Add 6 cups of the cereal and green food coloring and blend thoroughly.
3. Press the mixture into the Jel-Ring® Mold and allow to cool before inverting.
4. Use colored candies to decorate

Jazzy Gelatin Salad

- 1 package (6 oz.) orange gelatin
- 2 cups boiling water
- 1 cup ice cubes
- 1 can (15 oz.) mandarin oranges, drained
- 1 can (8 oz.) unsweetened crushed pineapple, undrained
- 1 can (6 oz. frozen orange juice concentrate, thawed
- Green grapes and fresh mint, optional



1. In a large bowl, dissolve gelatin in boiling water. Add ice cubes, oranges, pineapple and orange juice concentrate. Pour into a Jel-Ring mold coated with cooking spray. Refrigerate overnight or until firm.
2. Just before serving, unmold onto a serving plate. Fill center with grapes and garnish with mint if desired.

Jel-Ring Pizza 2

- 2 Pizza doughs, one for top and one for the bottom
- 1 jar of pizza sauce
- 8 oz. favorite shredded cheese, divided
- Favorite meats
- Favorite vegetables, thinly sliced



1. Spray Jel-Ring with cooking spray.
2. Sprinkle about 3 oz. of cheese in the base of the Jel-Ring mold.
3. Arrange pizza dough in the Jel-Ring mold, making sure to cover the sides. (see picture above)
4. Spread $\frac{3}{4}$ of the pizza sauce over bread.
5. Add a layer of meat, a layer 3 oz. of cheese, a layer of vegetables and a layer of the remaining cheese.
6. Spread the remaining pizza sauce and top with the remaining pizza dough.
7. Place seal onto the Tupperware Jel-Ring and refrigerate for at least 30 minutes.
8. To cook: remove seal, flip onto a pizza pan or cookie sheet.
9. Bake in a preheated oven at 375° for 20 minutes

Jel-Ring Pizza

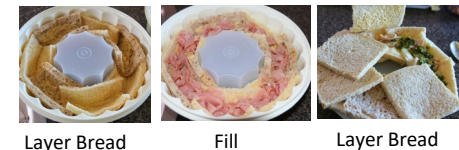
- 1 loaf sliced bread, crust removed
- 1 jar of pizza sauce
- 8 oz. favorite shredded cheese, divided
- Favorite meats
- Favorite vegetables, thinly sliced



1. Spray Jel-Ring with cooking spray.
2. Sprinkle about 3 oz. of cheese in the base of the Jel-Ring mold.
3. Cut bread slices in half, place $\frac{3}{4}$ of the bread in the Jel-Ring mold, overlapping the edges slightly. (see picture above)
4. Spread $\frac{3}{4}$ of the pizza sauce over bread.
5. Add a layer of meat, a layer 3 oz. of cheese, a layer of vegetables and a layer of the remaining cheese.
6. Spread the remaining pizza sauce and top with the remaining bread.
7. Place seal onto the Tupperware Jel-Ring and refrigerate for at least 30 minutes.
8. To cook: remove seal, flip onto a pizza pan or cookie sheet.
9. Bake in a preheated oven at 375° for 20 minutes

Jel-Ring Sandwiches

- 2 loaves of sliced bread
- 1-2 oz. shredded cheddar cheese
- 8 oz. Cream Cheese
- 2 Tbsp. Mayonnaise
- Your choice of grated cheese
- Shredded, diced or julienne ham, chicken or any cold meats you desire
- Optional Fillings, Avocado, Red Peppers, Cucumber



1. Spray Jel-Ring with cooking spray. Sprinkle shredded cheese into the base of the Jel-Ring.
2. Cut the crusts off the sliced bread, then cut bread slice into halves.
3. In a small bowl place the cream cheese and Mayonnaise, mix together, Remove about $\frac{1}{4}$ cup of the mixture and place into a second bowl.
4. Add meat to second bowl. Mix well.
5. Arrange the bread around the base of the Tupperware Jel-Ring overlapping the edge slightly till covering the whole base, length from outside to center of Jel-Ring.
6. Place the meat mixture unto the bread. Salt and pepper to taste, add layer of bread.
7. Add layer of cucumber, then a third layer of bread.
8. Place the lid onto the Tupperware Jel-Ring and refrigerate for at least 30 minutes.
9. When ready to serve; remove the lid and place a plate up-side-down on over the base. Flip like you would to remove a cake.



Jel-icious Lemon Chiffon

2 cups water
 3 oz. box lemon flavored gelatin
 8 oz. container whipped topping (or 2 cups heavy cream and ¼ cup powdered sugar)



1. Heat one cup water in 2-cup Micro Pitcher for 2 minutes or until boiling.
2. Stir in gelatin until dissolved.
3. Stir in remaining water and place in refrigerator until no longer warm. About 30–60 minutes.
4. If using heavy cream, pour cream and powdered sugar into base of Power Chef System fitted with paddle whip accessory. Cover and pull cord until whipped cream forms, about 60 seconds. Pour into medium bowl.
5. Slowly pour cooled gelatin into whipped topping or whipped cream and stir until combined. Pour into Jel-Ring Mold and refrigerate until set (approximately 4–6 hours or overnight).



Luscious Lime Dessert

2 packages (3 oz.) lime gelatin
 2 cups boiling water
 1 quart lime sherbet
 1 carton (8 oz.) frozen whipped topping, thawed



1. In a large bowl, dissolve gelatin in boiling water. Beat in sherbet until melted. Add whipped topping; beat well.
2. Pour into an 8-cup Jel-Ring mold coated with cooking spray.
3. Refrigerate for 4 hours or until set.
4. Unmold onto a serving platter.



Mexican Coffee Panna Cotta

½ cup water
 1½ envelopes unflavored gelatin
 1¾ cup half and half
 1 tsp. cinnamon
 1 tsp. vanilla extract
 2 whole star anise
 ⅛ tsp. ground cloves
 ½ cup + 2 Tbsp. granulated sugar
 Instant coffee

Raspberry coulis
 ½ cup sugar
 3 tbsp. water
 1 lb. fresh raspberries or 12 oz. frozen



1. In the 1 cup Micro Pitcher add water and gelatin, stir to mix: set aside.
2. In a Chef Series saucepan add half and half, cinnamon, vanilla, star anise, cloves and sugar, stir over medium heat.
3. Add gelatin mixture to the saucepan, while continuously stirring: remove star anise.
4. Pour one cup of mixture into the 2 cup Micro Pitcher and add instant coffee, stir.
5. Divide coffee mixture evenly between four Jel-ette molds, refrigerate uncovered for one hour or until set.
6. Pour remaining mixture between the four Jel-ette molds, cover with seals and refrigerate at least 4 hours.



Pet Friendly Ice Ring

Water
 ½ cup peanut butter
 1 cup chopped fruit
 2 tablespoons flax seeds

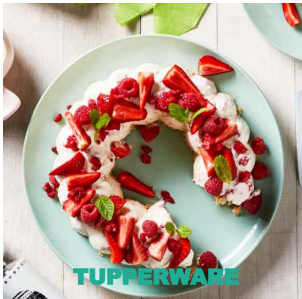


1. Combine peanut butter and water and pour into Jel-Ring mold.
2. Add the fruit and flax seeds.
3. Put in the freezer and leave it there for four to six hours.
4. Finally, take it out of the freezer and watch with satisfaction as your pup goes to town on your tasty creation.

Raspberry Ice Cream Cheesecake

8 oz. cream cheese, softened
 ½ cup granulated sugar
 3½ cups vanilla ice cream, slightly softened
 1 cup frozen raspberries, slightly crushed
 2 cups graham crackers, crushed
 ¾ cup melted butter

Raspberry coulis
 ½ cup sugar
 3 tbsp. water
 1 lb. fresh raspberries or 12 oz. frozen



1. Add cream cheese and sugar into a That's a Bowl; whip using an electric beater until mixture is smooth.
2. Add ice cream; continue whipping until mixture is smooth.
3. Add frozen raspberries, fold through.
4. Apply Inner Seal then pour mixture into the Jel-Ring Base and seal with Outer Seal. Place into freezer to set.
5. To make the cheesecake base, combine graham crackers and butter. Remove Jel-Ring Outer Seal.
6. Gently flatten mixture on top of the cheesecake filling to form the cheesecake base. Seal and return cheesecake to the freezer for 2 hours or until the cake is set.
7. Remove from Jel-Ring then slice and serve immediately with raspberry coulis.
8. Add sugar, water and raspberries in the base of the Stack cooker, microwave on high for 2-3 minutes, allow to cool. Then place in the base of the Power chef with blade attachments. Cover and pull cord until pureed. Strain through a fine mesh sieve to remove the seeds. Serve with Cheesecake.

To easily remove the cheesecake, immerse sealed Jel-Ring in warm water for 20 seconds. Remove from water, invert and remove Outer Seal. Place onto a serving plate and remove Inner Seal. Slowly lift the Jel-Ring.

Snow Covered Raspberry Gelatin

1 envelope unflavored gelatin
 ½ cup cold water
 1 cup half-and-half cream
 ½ cup sugar
 1 package (8 oz.) cream cheese, softened
 1 teaspoon vanilla extract
 1 package (3 oz.) raspberry gelatin
 1 cup boiling water
 1 package (10 oz.) frozen sweetened raspberries, thawed
 Fresh raspberries, optional



1. In a small bowl, sprinkle unflavored gelatin over cold water; let stand for 1 minute. In a small saucepan, combine half-and-half and sugar. Cook and stir just until mixture comes to a simmer. Remove from the heat; stir into gelatin until dissolved.
2. In a large bowl, beat cream cheese until smooth. Fold in gelatin mixture. Stir in vanilla. Pour into the Jel-ring mold coated with cooking spray. Refrigerate until firm, about 1 hour.
3. In a small bowl, dissolve raspberry gelatin in boiling water. Stir in raspberries until blended. Carefully spoon over cream cheese layer. Cover and refrigerate for at least 4 hours.
4. Unmold onto a serving plate; garnish with fresh berries if desired.

Sangria Gelatin Mold

1½ cups boiling white wine or white grape juice
 2 packages (3 oz.) lemon gelatin
 2 cups club soda, chilled
 1 cup sliced fresh strawberries
 1 cup fresh or frozen blueberries
 1 cup fresh or frozen raspberries
 ½ cup green grapes, halved



1. In a large heatproof bowl, add boiling wine to gelatin; stir 2 minutes to completely dissolve.
2. Stir in chilled club soda.
3. Refrigerate until thickened but not firm, about 45 minutes.
4. Stir in berries and grapes.
5. Pour into the Jel-Ring ring mold coated with cooking spray.
6. Refrigerate until set, about 4 hours. Unmold onto a serving platter.

Strawberry Cream Dessert

1½ cups boiling water
 2 packages (3 oz.) JELL-O Strawberry Flavor Gelatin
 1 cup cold water
 1½ cups sliced strawberries
 1 tub (8 oz.) COOL WHIP Whipped Topping, thawed, divided



1. Stir boiling water into dry gelatin mix in large bowl 2 min. or until completely dissolved. Stir in cold water.
2. Place strawberries in the Jel-Ring mold; cover with 2 cups of the gelatin. Refrigerate 30 min. or until gelatin is set but not firm (gelatin should stick to finger).
3. Refrigerate remaining gelatin 30 min. or until slightly thickened (consistency of unbeaten egg whites). Add 2 cups of the whipped topping; stir with wire whisk until well blended. Spoon over gelatin layer in mold.
4. Refrigerate 4 hours or until firm. Unmold. Serve topped with remaining whipped topping. Store leftover gelatin in refrigerator.

Strawberry Cheesecake Dessert

¾ cups boiling water
 1 packages (3 oz.) JELL-O Strawberry Flavor Gelatin
 ¼ cup cold water
 1½ cups sliced strawberries
 1 pkg. Jello No Bake Cheesecake Box Mix
 1½ cup cold milk
 5 Tbsp. butter, melted
 2 Tbsp. sugar



1. Stir boiling water into dry gelatin mix in large bowl 2 min. or until completely dissolved. Stir in cold water.
2. Place strawberries in the Jel-Ring mold; cover with 2 cups of the gelatin. Refrigerate 30 min. or until gelatin is set but not firm (gelatin should stick to finger).
3. Beat milk and Cheesecake filling mix with mixer on low speed just until blended, then beat on medium speed 3 min. (Filling will be thick.) Spoon into Jel-Ring mold, refrigerate for 15 minutes.
4. Mix crust mix, margarine and sugar until blended, press crust mixture lightly onto cheesecake mixture. Refrigerate for two hours.

Tri Colored Gelatin

⅔ cup reduced-fat (2%) milk
 4 (1-oz.) envelopes unflavored gelatin
 1 (13.5-oz.) can coconut milk
 1 (13-oz.) can coconut cream
 2 (3-oz.) packages red gelatin
 1 (3-oz.) package green gelatin
 Non-stick cooking spray
 6 cups water, divided



1. Coat two Jel-Ring Molds with non-stick spray.
2. In 1-Qt. Micro Pitcher, dissolve green gelatin into 1 cup boiling water. Once it is dissolved, stir in 1 cup cold water and divide between two Jel-Ring Molds. Let cool and refrigerate until set.
3. Mix unflavored gelatin with milk in 1-Qt. Micro Pitcher and microwave on high power 30–60 seconds. Stir and microwave longer, in 15 second increments, if gelatin is not yet dissolved.
4. In That's a Medium Bowl, combine warm milk and gelatin with coconut milk and coconut cream.
5. Pour coconut gelatin over set green gelatin in Jel-Ring Molds and refrigerate until set.
6. In 1-Qt. Micro Pitcher, dissolve red gelatin into 2 cups boiling water. Once dissolved, stir in 2 cups cold water. Pour over coconut gelatin and refrigerate at least four hours or until set.
7. Unmold to serve once completely set.