

Mosaic Gelatin

Serves: 16

Serving size: 1 slice

Total time: 35 mins + 12 hours setting time

Neutral oil for greasing (such as vegetable, canola or refined coconut oil)

4 packs of flavored gelatin of choice (3 oz. /85g each)

6 cups of water, divided

3 packets unflavored powdered gelatin (2 ½ tbsp/21 g total)

1 cup cold whole milk, divided

1 ½ cup evaporated milk

14 oz. sweetened condensed milk

1. Lightly grease 4 square fridge safe containers that can hold at least 2 cups, then pour the four flavored gelatins into each container.
2. Heat 4 cups of water to a boil, then add 1 cup of water to each container. Stir until gelatin has fully dissolved.
3. Add ½ cup of cold water to each container and stir until combined. Cover each container and chill in fridge for 5-6h or until firm.
4. Once flavored gelatin is firm, unmold and cut into 1 in. cubes and set aside. Insert core seal in middle of Jel Party and lightly grease form with neutral oil.
5. In microwave-safe container, add unflavored gelatin and ½-cup cold media crema or whole milk. Stir until well combined and set aside for 2 minutes.
6. In medium mixing bowl, add remaining ingredients and remaining milk. Stir until well combined.
7. Microwave softened gelatin for 15 seconds at a time until liquefied. Add gelatin to mixing bowl and stir until fully combined.
8. Pour 1 cup milk mixture into greased Jel Party, add some cubed flavored gelatin, then pour in more of milk mixture. Keep layering until Jel Party is filled, finishing with milk mixture. There may be a little milk mixture leftover.
9. Cover and chill in fridge for 4-6 hours or until firm. Once firm, flip Jel Party so cover is now on bottom, then remove middle insert. Gelatin should release naturally.
10. Keep in fridge until ready to serve.