

Jell-O

with

Strawberries, blueberries & whipped cream

serves 6-8

Ingredients

- 1 package red Jell-O {6 oz / strawberry}
- 2 cups diced fresh strawberries
- 2 cups fresh blueberries
- ¼ cup semi-sweet chocolate chips {chopped into little pieces}
- 2 cups heavy whipping cream
- 4 tablespoons powdered sugar
- ½ teaspoon pure vanilla extract



layers from bottom to top:

Jell-O • whipped cream • blueberries •
whipped cream • Jell-O • whipped cream •
strawberries • whipped cream •
chocolate sprinkles

Instructions

1. Add 1 cup boiling water to gelatin mix; stir until completely dissolved. Stir in 1 cup cold water.

{For extra firm Jell-O “Jigglers”, use 2 Jell-O packages {6 ounces each} and 2 ½ cups boiling water}
2. Pour mixture into 8" x 8" glass pan. Refrigerate until firm, at least 3 hours, or overnight.
3. Use a regular table knife and cut Jell-O into ½"-1" cubes. Loosen the Jell-O squares with the knife by sliding it around the inside perimeter of the glass container and under the Jell-O. Don't worry if they are slightly irregular in shape.
4. Use a serrated bread knife or a large chef's knife to cut the chocolate chips into little pieces to make sprinkles.
5. Combine heavy whipping cream, powdered sugar and vanilla in a mixing bowl and whip together until it's stiff but not over whipped.
6. In a 6 oz/8 oz glass start layering Jell-O, whipped cream, blueberries and strawberries. Top it off with a spoon full of whipped cream and chocolate sprinkles. Repeat the steps for the other glasses. Serve immediately or refrigerate until ready to serve.