



## Three-Layer Jello Mold Linda Dale

2 (3oz.) pkgs. Raspberry jello  
cheese

3 c. hot water

1 env. Plain gelatin

1 c. sugar

1 tsp. Vanilla

1 carton frozen raspberries or strawberries

1 (8oz.) pkg. Cream

$\frac{1}{2}$  c. cold water

1 small carton whipping  
cream

$\frac{1}{2}$  c. chopped nuts

*First Layer:* Dissolve 1 pkg jello and 2 cups hot water. Pour into 8 x 12 inch pan; Let jell.

*Second Layer:* Dissolve (soft) plain gelatin in  $\frac{1}{2}$  cup cold water. Heat cream w/ sugar, stirring constantly and bring to a boil. Add gelatin and dissolve. Add vanilla. Stir in cream cheese (easier to dissolve if broken into small pieces first).  
Note: may use beater to mix this layer better. Jell

*Third Layer:* Dissolve other pkg jello in remaining cup of hot water. Add frozen juice and fruit. Put on top of other layers. Jell and serve.