

Layered Finger Jello

For each colored layer (there are 4):

1 3 oz pkg of jello
1 pack (or Tbsp) unflavored gelatin
1 cup boiling water

For the white (gets divided into 3rds):

1 14 oz can sweetened condensed milk
4 packs (or 4 Tbsp) unflavored gelatin
2 cups boiling water



Mix each layer separately in containers. Let stand till room temperature, stirring occasionally. Pour first color in 9x13 pan. Refrigerate until firm. Pour 1/3 of the white layer on top of the first layer. Be sure it is cooled to nearly room temperature or it will melt the hardened layer. Refrigerate until firm. Next is another colored layer, and repeat until you have 7 layers. It takes only 7 - 10 minutes for each layer to harden, so it goes pretty fast. **Mix and match and have fun!**

Diabetic?... To make a sugar-free version, use sugar-free jello for the colored layers. For the white layer, use evaporated milk and 6 packets (or however sweet you want it) of Equal or other sweetener instead of the sweetened condensed milk.

This jello can be so fun! Use it for any occasion. Valentine's Day: red and white (you can even cut it out with a heart-shaped cookie cutter). Christmas: red and green (and white). St. Patrick's Day: green and white. 4th of July: red, white, and blue. Easter or Spring: pastels (4 colors of jello, and instead of having a white layer, mix 1/4 of the white part with each color, to create more pastel colors). School colors: if your school has colors.

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