

Royal Fruit Lime Loaf

yal
tin dessert

**1 SERVING (½ cup)
CONTAINS APPROXI-
MATELY 80 CALORIES**

Each Serving (1/8 package recipe)
provides 37-1/2% of a Child's . . .
25% of an Adult's Daily Mini-
mum Requirement of Vitamin C.

FRUIT LIME LOAF

- 1 package Royal Lime Gelatin
- 2 cups boiling water
- 1 package (8-ounce) cream cheese, softened
- 2 cups cold water
- 1 can (11-ounce) mandarin oranges, drained
- 1 can (8½ -ounce) crushed pineapple, drained

Dissolve gelatin in boiling water. Beat cheese until light and fluffy; gradually beat in gelatin until well blended. Stir in cold water; chill until slightly thickened. Fold in fruits. Chill until firm in 9 x 5 x 3-inch loaf pan.

OPEN HERE

Recipe Bio

Lime gelatin, cream cheese, pineapple, and mandarin oranges come together in this colorful Royal Fruit Lime Loaf. It's sweet, creamy, fruity, and molded into a loaf for serving—the sort of dessert that could only have come from the heyday of gelatin recipes. This one was printed right on a Royal gelatin package.

auntberthasrecipebox.com