

Jell-O Pastel Dessert

PASTEL DESSERT

So versatile! Make it plain or add fruit—serve it molded, in a pie shell, or frozen.

- 1 package (3 oz.) Jell-O® Gelatin
(any fruit flavor)
- $\frac{1}{4}$ cup sugar
- 1 cup boiling water
- $\frac{3}{4}$ cup cold water
- 1 envelope Dream Whip

Dissolve gelatin and sugar in boiling water. Add cold water. Chill until slightly thickened.

Whip Dream Whip as directed; set aside $\frac{1}{2}$ cup. Blend gelatin into Dream Whip in bowl. Pour into 1-quart mold, 6 to 8 individual molds, or cooled baked 8-inch pie shell. Chill until firm. Or freeze in 1-quart mold at least 4 hours. Unmold before serving. Top with reserved Dream Whip. Makes 6 to 8 servings.

FRUITED PASTEL DESSERT Fold 1 cup diced, fresh or drained canned or frozen fruit into dessert before molding. Do not use fresh or frozen pineapple.

Recipe Bio

Pastel Dessert is pure Jell-O-era ingenuity—a fluffy combination of flavored gelatin and Dream Whip that can become a molded dessert, a pie filling, or even a frozen treat. And because one version apparently wasn't enough, the recipe includes a fruit variation too. Colorful, cheerful, and unmistakably from the days when Jell-O could be just about anything.

auntberthasrecipebox.com