

Making it delicious

Fruity Gelatin Cups

THE
Open
Door

Ingredients:

- 1 pouch unflavored gelatin powder
 - 1 cup cold water
 - 1 cup diced fruit*
 - 2 Tbsp. finely diced celery (optional)
 - 2-3 tsp. sugar
- *Fresh, frozen, and canned all work.
Consider using multiple colors of fruits!

NOTE: This recipe is for 4 servings, but you can easily double or quadruple the batch!



Instructions:

- Cut your fruit into small (1/2-inch) pieces.
- Divide the cut fruit among 4 4-oz. jars or cups, or a shallow 2-cup dish.
- If using multiple colors of fruits, try arranging them in layers before adding the gelatin.
- If desired, add finely chopped celery on top of the fruit.
- Pour half of the cold water into a mixing bowl.
- Sprinkle the gelatin over the cold water in the bowl and let it soften for 1 minute.
- Heat the remaining water to a boil. Add the sugar and stir to dissolve.
- Stir the hot water into the bowl with the cold gelatin and stir until the gelatin is completely dissolved.
- Carefully pour the liquid evenly over the fruit.
- Refrigerate for at least 3 hours.