

Creamy Jell-o Jigglers



Preparation Time: 15 minutes
Ready In Time: 3 h 15 minutes
Serves: 8

Essential Equipment

2 mixing bowls
kettle
liquid measuring cup
mixing spoon
whisk
9 inch square pan
cookie cutters

Gather Ingredients

2 pkg (85 g each) Jell-O Jelly Powder
2 1/2 cups boiling water
1 pkg (4 svg size) Jell-O Vanilla Instant Pudding
1 cup milk

Do This First

Put 2 1/2 cups water into kettle to boil.
Lightly grease a 9 inch square pan.

Simple Steps

- 1 Empty both packages jelly powder into a bowl.
- 2 Add 2 1/2 cups boiling water and stir until completely dissolved; about 2 minutes.
Cool to room temperature (about 30 minutes).
- 3 Empty pudding powder into a separate bowl with the milk and whisk for 2 minutes.
- 4 Whisk pudding mixture into cooled jelly mixture.
- 5 Pour into lightly greased 9-inch square pan.
- 6 Chill in fridge until firm, about 3 hours.
- 7 Use cookie cutters to cut into different shapes.

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