



Creamy Strawberry Mold

Everyone will enjoy this beautiful, fluffy and delicious mold.

Ingredients

- 1 (3 oz) pkg strawberry gelatin
- 1 cup boiling water
- $\frac{3}{4}$ cup ice cold water
- 1 $\frac{1}{2}$ cup whipped topping, thawed
- 1 $\frac{1}{2}$ cup strawberries or mixed fruit, sliced
- Whole strawberries for garnish

Preparation

1. In a medium bowl, empty the gelatin package. Add boiling water and stir until gelatin is dissolved. Add cold water and stir. Refrigerate for 1 hour or until slightly thickened.
2. Gently stir in whipped topping. Refrigerate for 20 minutes until slightly thickened and then stir in the fruit.
3. Pour into a 5-cup mold and refrigerate for 5 hours or overnight.
4. Unmold and garnish with strawberries.

Makes 6-8 servings



Tips

- Try variations with different flavored gelatins and fruits.