



Aunt Laura's Stained Glass Cake

READY IN



835 min.

SERVINGS



12

CALORIES



344 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter melted
- ☐ 1 oz gelatin powder unflavored divided
- ☐ 3 oz gelatin powder orange-flavored
- ☐ 1 cup graham cracker crumbs
- ☐ 2 cups cup heavy whipping cream
- ☐ 3 oz gelatin mix
- ☐ 1 cup pineapple juice
- ☐ 3 oz strawberry gelatin
- ☐ 0.8 cup sugar divided

- ☐ 1 teaspoon vanilla extract
- ☐ 0.3 cup water cold
- ☐ 4.5 cups water boiling

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ microwave
- ☐ springform pan

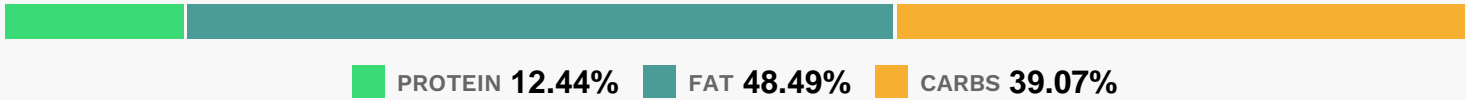
Directions

- ☐ Stir together orange-flavored gelatin, 1 envelope unflavored gelatin, and 1 1/2 cups boiling water until gelatin dissolves.
- ☐ Pour into an 8-inch square pan. Repeat with lime- and strawberry-flavored gelatins, placing each mixture in its own pan. Chill pans until firm.
- ☐ Run a small knife around outer edge of each pan.
- ☐ Cut chilled gelatin into 1/2-inch squares. Dip bottom of pans in warm water for 10 seconds. Unmold gelatin squares onto a jelly-roll pan. Chill until ready to use (up to 24 hours).
- ☐ Preheat oven to 35
- ☐ Stir together graham cracker crumbs, butter, and 1/4 cup sugar. Press into bottom of a 10-inch springform pan, and bake 10 minutes. Cool completely (about 20 minutes).
- ☐ Meanwhile, sprinkle remaining 1 envelope unflavored gelatin over 1/4 cup cold water. Microwave pineapple juice in a microwave-safe bowl at HIGH 1 minute or until hot.
- ☐ Add hot pineapple juice to gelatin mixture, and stir until gelatin dissolves. Chill until consistency of unbeaten egg whites (20 to 30 minutes).
- ☐ Beat cream, vanilla, and remaining 1/2 cup sugar until stiff peaks form. Fold in pineapple mixture until blended.
- ☐ Gently fold three-fourths of gelatin squares into pineapple mixture; pour over crust in pan. Tap pan sharply on counter to remove air bubbles. Top with remaining gelatin. Tap on counter

again. Cover and chill 12 hours.

- ☐
- Run a small knife around edge of pan, before unlocking sides, to break seal.
- ☐
- Remove sides of pan before serving.

Nutrition Facts



Properties

Glycemic Index:20.01, Glycemic Load:13.65, Inflammation Score:-4, Nutrition Score:4.0934783012971%

Nutrients (% of daily need)

Calories: 343.63kcal (17.18%), Fat: 18.93g (29.12%), Saturated Fat: 11.67g (72.95%), Carbohydrates: 34.31g (11.44%), Net Carbohydrates: 34.04g (12.38%), Sugar: 29.45g (32.72%), Cholesterol: 54.99mg (18.33%), Sodium: 177.06mg (7.7%), Alcohol: 0.11g (100%), Alcohol %: 0.07% (100%), Protein: 10.92g (21.84%), Vitamin A: 702.27IU (14.05%), Copper: 0.26mg (12.85%), Selenium: 6.01µg (8.59%), Vitamin B2: 0.13mg (7.49%), Phosphorus: 63.55mg (6.35%), Manganese: 0.11mg (5.61%), Calcium: 44mg (4.4%), Vitamin D: 0.63µg (4.23%), Vitamin E: 0.48mg (3.19%), Magnesium: 12.7mg (3.18%), Folate: 11.75µg (2.94%), Iron: 0.52mg (2.89%), Vitamin C: 2.2mg (2.67%), Vitamin B1: 0.04mg (2.56%), Potassium: 80.02mg (2.29%), Vitamin B6: 0.04mg (2.08%), Zinc: 0.28mg (1.88%), Vitamin B3: 0.34mg (1.71%), Vitamin K: 1.66µg (1.58%), Vitamin B5: 0.13mg (1.31%), Vitamin B12: 0.07µg (1.19%), Fiber: 0.28g (1.11%)