

Christmas Tree JIGGLERS

 Gluten Free

READY IN



300 min.

SERVINGS



1

CALORIES



1657 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- 0.3 cup multi-colored sprinkles
- 5 oz evaporated milk canned
- 12 oz jell-o lime flavor gelatin divided
- 2 cups water boiling divided

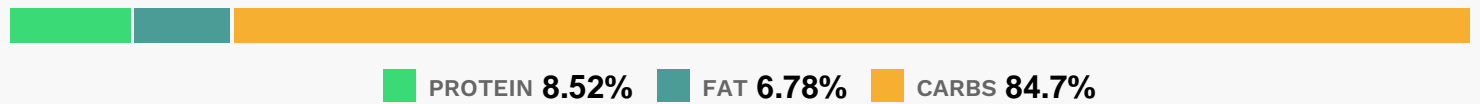
Equipment

- bowl
- cutting board

Directions

- Add 1-1/3 cups boiling water to 2 pkg. gelatin mixes in medium bowl; stir 2 min. until completely dissolved.
- Pour into 8-inch-square dish sprayed with cooking spray. Refrigerate 25 to 30 min. or until gelatin is set but not firm.
- Meanwhile, add remaining boiling water to remaining gelatin mixes in medium bowl; stir 2 min. until completely dissolved. Stir in evaporated milk. Refrigerate 15 min. or until slightly thickened; pour over gelatin layer in dish.
- Refrigerate 4 hours or until firm. Unmold onto cutting board just before serving; cut into 4 rows, then cut each row into 7 alternating triangles.
- Garnish with sprinkles. Reserve gelatin trimmings for snacking.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:12.769565105438%

Nutrients (% of daily need)

Calories: 1656.7kcal (82.83%), Fat: 12.8g (19.69%), Saturated Fat: 8.43g (52.67%), Carbohydrates: 359.71g (119.9%), Net Carbohydrates: 359.71g (130.8%), Sugar: 343.33g (381.48%), Cholesterol: 41.1mg (13.7%), Sodium: 1759.22mg (76.49%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 36.19g (72.38%), Phosphorus: 767.42mg (76.74%), Calcium: 394.36mg (39.44%), Selenium: 26.05µg (37.22%), Vitamin B2: 0.59mg (34.55%), Copper: 0.5mg (24.99%), Potassium: 453.31mg (12.95%), Magnesium: 45.56mg (11.39%), Vitamin B5: 0.95mg (9.52%), Zinc: 1.17mg (7.82%), Vitamin A: 338.78IU (6.78%), Folate: 21.55µg (5.39%), Vitamin B1: 0.08mg (5.12%), Iron: 0.71mg (3.95%), Vitamin B12: 0.23µg (3.78%), Vitamin B6: 0.07mg (3.71%), Vitamin C: 2.69mg (3.26%), Manganese: 0.05mg (2.3%), Vitamin B3: 0.31mg (1.53%), Vitamin E: 0.23mg (1.51%)