



Creamy Strawberry Gelatin Mini Molds

 Gluten Free

READY IN



75 min.

SERVINGS



6

CALORIES



186 kcal

SIDE DISH

Ingredients

- ☐ 1.5 cups water boiling
- ☐ 1 package strawberry gelatin (8-serving size)
- ☐ 1.5 cups water cold
- ☐ 8 ounces cream cheese softened

Equipment

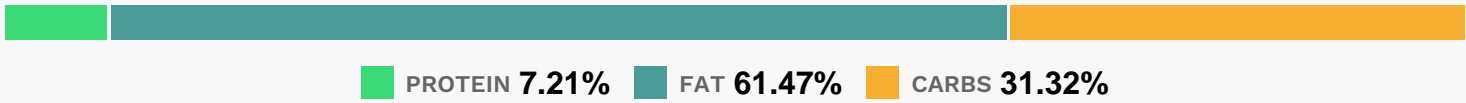
- ☐ bowl
- ☐ whisk
- ☐ blender

- ☐ spatula
- ☐ muffin tray

Directions

- ☐ Spray multi bundt muffin pan with cooking spray.
- ☐ Pour boiling water on gelatin in medium bowl; stir until gelatin is dissolved. Stir in cold water.
- ☐ Beat cream cheese into gelatin mixture, using wire whisk, until smooth. (Or place gelatin mixture and cream cheese in blender; cover and blend on medium speed until smooth.)
- ☐ Pour mixture into muffin pan cups. Cover and refrigerate about 1 hour or until firm.
- ☐ Unmold gelatin onto tray. Lift each mold with spatula onto plates.
- ☐ Note: The bundt muffin pan used in this recipe, as well as other houseware items, is available in the Betty Crocker® Catalog. Click the link "Catalog Shopping" on the top of this page to shop Betty Crocker online, then search for: mini bundt.

Nutrition Facts



Properties

Glycemic Index:4.5, Glycemic Load:0.56, Inflammation Score:-3, Nutrition Score:2.0773912927379%

Nutrients (% of daily need)

Calories: 186.27kcal (9.31%), Fat: 13g (20%), Saturated Fat: 7.64g (47.72%), Carbohydrates: 14.91g (4.97%), Net Carbohydrates: 14.91g (5.42%), Sugar: 13.61g (15.12%), Cholesterol: 38.18mg (12.73%), Sodium: 190.62mg (8.29%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.43g (6.86%), Vitamin A: 507.65IU (10.15%), Phosphorus: 60.42mg (6.04%), Selenium: 4.2µg (6%), Vitamin B2: 0.09mg (5.46%), Calcium: 40.64mg (4.06%), Vitamin E: 0.33mg (2.17%), Vitamin B5: 0.22mg (2.17%), Copper: 0.04mg (2.12%), Potassium: 50.89mg (1.45%), Vitamin B12: 0.08µg (1.39%), Zinc: 0.2mg (1.35%), Magnesium: 4.87mg (1.22%), Vitamin B6: 0.02mg (1.07%)