



Crown Jewel Dessert

 Gluten Free  Dairy Free

READY IN



570 min.

SERVINGS



30

CALORIES



60 kcal

Ingredients

- 3 oz jell-o lime flavor gelatin
- 3 oz jell-o orange flavor gelatin
- 6 oz jell-o strawberry flavor gelatin divided
- 2 cups water cold divided
- 4 cups water boiling divided
- 8 oz cool whip whipped topping divided thawed

Equipment

- bowl
- frying pan

loaf pan

Directions

- Prepare lime, orange and 1 package strawberry gelatin separately as directed on package, using 1 cup boiling water and 1/2 cup cold water for each.
- Pour each flavor gelatin into separate 8-inch square pan sprayed with cooking spray. Refrigerate 4 hours or until firm.
- Add remaining boiling water to remaining dry strawberry gelatin mix in large bowl; stir 2 min. until completely dissolved. Stir in remaining cold water. Refrigerate 45 min. or until slightly thickened.
- Cut gelatin in each square pan into 1/2-inch cubes.
- Add 1-1/2 cups of each flavor gelatin to thickened strawberry gelatin in bowl along with half the COOL WHIP; stir gently until blended.
- Pour into 9x5-inch loaf pan sprayed with cooking spray. Refrigerate 4 hours or until firm. Meanwhile, refrigerate remaining gelatin cubes and COOL WHIP until ready to use.
- Unmold dessert onto plate; top with remaining COOL WHIP.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:0, Nutrition Score:0.34913044098927%

Nutrients (% of daily need)

Calories: 60.14kcal (3.01%), Fat: 0.99g (1.52%), Saturated Fat: 0.85g (5.34%), Carbohydrates: 12.05g (4.02%), Net Carbohydrates: 12.05g (4.38%), Sugar: 11.54g (12.82%), Cholesterol: 0.15mg (0.05%), Sodium: 60.65mg (2.64%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.1g (2.22%), Phosphorus: 21.58mg (2.16%), Selenium: 0.94µg (1.34%), Copper: 0.02mg (1.09%)