



## Festive Pineapple-Lime Mold

 Gluten Free

READY IN



375 min.

SERVINGS



15

CALORIES



123 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 8 oz philadelphia cream cheese softened
- 6 oz jell-o lime flavor gelatin
- 7 maraschino cherry halves
- 20 oz pineapple in juice undrained canned
- 1.5 cups water boiling
- 15 servings water cold

### Equipment

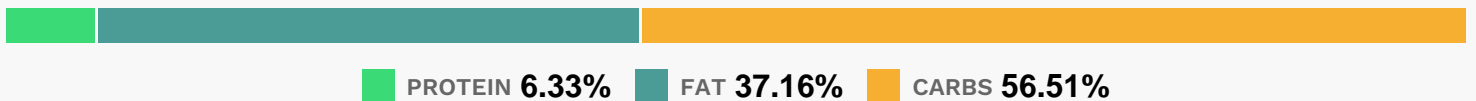
- bowl

- frying pan
- whisk
- cake form

## Directions

- Drain pineapple, reserving juice.
- Add enough cold water to reserved juice to measure 1-1/2 cups; set aside. Arrange 7 pineapple slices in single layer on bottom of 9-inch round cake pan.
- Place maraschino cherry half, cut side up, in center of each pineapple slice. Chop remaining pineapple slices; set aside.
- Stir boiling water into gelatin in large bowl at least 2 min. until completely dissolved.
- Add pineapple juice; mix well. Reserve 1 cup of the gelatin mixture; set aside at room temperature. Refrigerate remaining gelatin mixture about 1-1/2 hours or until thickened (spoon drawn through leaves a definite impression).
- Add chopped pineapple to thickened gelatin; spoon over pineapple slices in pan. Refrigerate about 30 min. or until set but not firm (gelatin should stick to finger when touched and should mound).
- Add reserved gelatin gradually to cream cheese, beating with whisk until well blended.
- Pour over gelatin layer in pan. Refrigerate 4 hours or until firm. Unmold.

## Nutrition Facts



## Properties

Glycemic Index:1.8, Glycemic Load:0.23, Inflammation Score:-2, Nutrition Score:1.9178260836912%

## Nutrients (% of daily need)

Calories: 122.65kcal (6.13%), Fat: 5.25g (8.07%), Saturated Fat: 3.06g (19.11%), Carbohydrates: 17.96g (5.99%), Net Carbohydrates: 17.39g (6.32%), Sugar: 16.62g (18.47%), Cholesterol: 15.27mg (5.09%), Sodium: 113.8mg (4.95%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.01g (4.02%), Copper: 0.1mg (5.08%), Vitamin A: 223.01IU (4.46%), Vitamin C: 3.55mg (4.31%), Phosphorus: 34.88mg (3.49%), Selenium: 2.22µg (3.17%), Calcium: 30.12mg (3.01%), Vitamin B1: 0.04mg (2.82%), Vitamin B2: 0.05mg (2.79%), Magnesium: 9.95mg (2.49%), Fiber: 0.57g (2.26%), Potassium: 68.11mg (1.95%), Vitamin B6: 0.04mg (1.85%)