



Graveyard Gelatin Dessert

READY IN



210 min.

SERVINGS



15

CALORIES



498 kcal

DESSERT

Ingredients

- 5 Tbsp butter melted
- 10 pieces candy corn
- 1.8 cups chocolate wafers such as nabisco famous divided crushed finely
- 8 oz philadelphia cream cheese softened
- 15 servings decorating icings
- 15 servings ice cubes
- 3 candies pumpkin-shaped
- 6 oz jell-o orange flavor gelatin
- 0.3 cup sugar

- 3 oblong vanilla creme-filled sandwich cookies
- 0.5 cup water cold
- 2 cups water boiling
- 8 oz cool whip whipped topping divided thawed

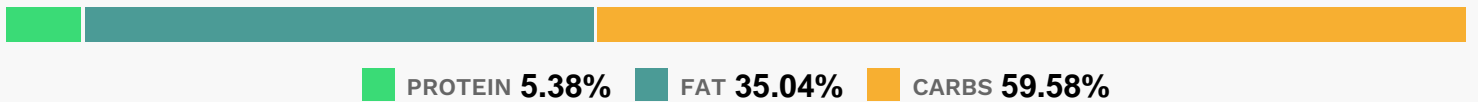
Equipment

- bowl
- frying pan

Directions

- Mix 1-1/2 cups wafer crumbs, sugar and butter in 13x9-inch pan; press onto bottom of pan. Refrigerate until ready to use. Beat cream cheese in medium bowl until well blended. Gently stir in half the COOL WHIP; spread over crust.
- Add boiling water to gelatin mix in medium bowl; stir 2 min. until completely dissolved.
- Add enough ice cubes to cold water to measure 1-1/2 cups.
- Add to gelatin; stir until slightly thickened.
- Remove any unmelted ice. Spoon gelatin over cream cheese layer. Refrigerate 3 hours or until firm.
- Spread remaining COOL WHIP over gelatin just before serving; sprinkle with remaining wafer crumbs. Decorate cookies with icings to resemble tombstones; insert in top of dessert.
- Add candies.

Nutrition Facts



Properties

Glycemic Index:17.44, Glycemic Load:31.95, Inflammation Score:-10, Nutrition Score:18.579565265904%

Flavonoids

Luteolin: 4.43mg, Luteolin: 4.43mg, Luteolin: 4.43mg, Luteolin: 4.43mg

Nutrients (% of daily need)

Calories: 497.69kcal (24.88%), Fat: 20.16g (31.01%), Saturated Fat: 7.76g (48.48%), Carbohydrates: 77.12g (25.71%), Net Carbohydrates: 74.78g (27.19%), Sugar: 54.21g (60.24%), Cholesterol: 16.13mg (5.38%), Sodium: 385.45mg (16.76%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 6.96g (13.92%), Vitamin A: 23539.85IU (470.8%), Vitamin B2: 0.52mg (30.49%), Vitamin C: 24.49mg (29.68%), Potassium: 1032.52mg (29.5%), Manganese: 0.54mg (27.11%), Vitamin E: 3.9mg (25.99%), Copper: 0.51mg (25.45%), Phosphorus: 207.38mg (20.74%), Iron: 3.43mg (19.05%), Folate: 62.13µg (15.53%), Vitamin B1: 0.21mg (13.89%), Magnesium: 51.63mg (12.91%), Vitamin B3: 2.58mg (12.89%), Vitamin B5: 1.03mg (10.32%), Calcium: 97.2mg (9.72%), Vitamin B6: 0.19mg (9.62%), Fiber: 2.33g (9.34%), Zinc: 1.3mg (8.68%), Vitamin K: 8.22µg (7.82%), Selenium: 4.93µg (7.05%), Vitamin B12: 0.09µg (1.55%)