



Mandarin Mousse Mold

 Gluten Free  Dairy Free

READY IN



285 min.

SERVINGS



45

CALORIES



28 kcal

Ingredients

- 11 oz mandarin orange segments drained canned
- 6 oz jell-o orange flavor gelatin
- 1 cup water cold
- 1.5 cups water boiling
- 8 oz cool whip whipped topping divided thawed

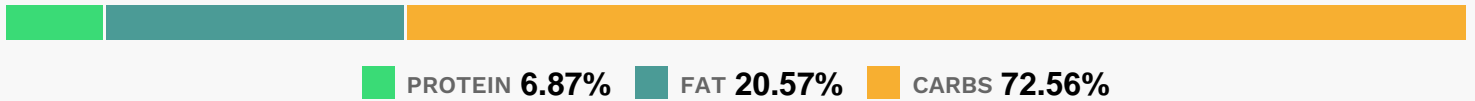
Equipment

- bowl
- whisk

Directions

- Add boiling water to gelatin mix in large bowl; stir 2 min. until completely dissolved. Stir in cold water.
- Place oranges in 6-cup mold; cover with 2 cups gelatin. Refrigerate 30 min. or until set but not firm. (Gelatin should stick to your finger.)
- Meanwhile, refrigerate remaining gelatin 30 min. or until slightly thickened.
- Whisk in 2 cups COOL WHIP until blended; pour over gelatin layer in mold.
- Refrigerate 4 hours or until firm. Unmold.
- Serve topped with remaining COOL WHIP.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.47347825692724%

Nutrients (% of daily need)

Calories: 28.32kcal (1.42%), Fat: 0.66g (1.02%), Saturated Fat: 0.57g (3.56%), Carbohydrates: 5.26g (1.75%), Net Carbohydrates: 5.18g (1.88%), Sugar: 5.01g (5.57%), Cholesterol: 0.1mg (0.03%), Sodium: 22.25mg (0.97%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.5g (1%), Vitamin C: 2.35mg (2.85%), Vitamin A: 94.65IU (1.89%)