



Mini Raspberry JELL-O® Bites

 **Gluten Free**

READY IN



130 min.

SERVINGS



12

CALORIES



195 kcal

SIDE DISH

Ingredients

- 8 oz philadelphia cream cheese softened
- 1 tsp lemon zest
- 3 slices round cake prepared cut into 24 cubes (3/ each)
- 1 cup powdered sugar
- 6 oz jell-o raspberry flavor gelatin
- 2 cups water boiling
- 1 cup cool whip whipped topping thawed

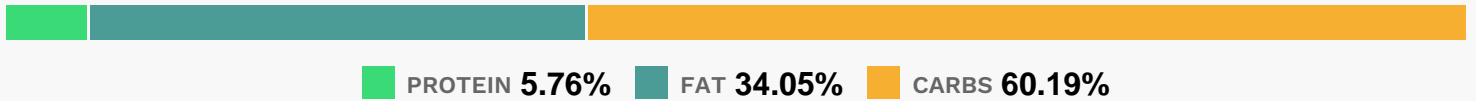
Equipment

- bowl
- blender
- aluminum foil
- muffin liners
- pastry bag

Directions

- Place foil liners in 24 mini muffin cups.
- Add boiling water to gelatin mixes in large bowl; stir 2 min. until completely dissolved.
- Place 1 cake cube in each muffin cup; pour gelatin over cake to fill cup completely. Refrigerate 2 hours or until set.
- Beat cream cheese in medium bowl with mixer until creamy. Gradually add sugar, beating until blended after each addition. Gently stir in COOL WHIP and lemon zest until blended.
- Fill pastry bag fitted with star tip with cream cheese mixture. Pipe decorative dollop of cream cheese mixture on top of each trifle.

Nutrition Facts



Properties

Glycemic Index:2.25, Glycemic Load:0.28, Inflammation Score:-2, Nutrition Score:1.76000000167023%

Nutrients (% of daily need)

Calories: 194.88kcal (9.74%), Fat: 7.52g (11.57%), Saturated Fat: 4.58g (28.65%), Carbohydrates: 29.93g (9.98%), Net Carbohydrates: 29.87g (10.86%), Sugar: 26.92g (29.91%), Cholesterol: 26.86mg (8.95%), Sodium: 178.81mg (7.77%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.86g (5.73%), Phosphorus: 55.13mg (5.51%), Vitamin A: 270.08IU (5.4%), Selenium: 3.47µg (4.96%), Vitamin B2: 0.08mg (4.54%), Calcium: 29.95mg (3%), Copper: 0.03mg (1.63%), Vitamin B1: 0.02mg (1.62%), Folate: 5.86µg (1.47%), Vitamin B5: 0.15mg (1.46%), Iron: 0.26mg (1.43%), Vitamin E: 0.21mg (1.41%), Vitamin B12: 0.07µg (1.2%), Potassium: 40.14mg (1.15%)