

DES ARCHIVES, J'EN MANGE!

Revisiter les goûts d'autrefois



Crown Jewel Dessert as a mold, a pie, and a spring-form pan dessert.

CROWN JEWEL DESSERT

(Broken Window Glass Cake)
(Pictured above)

A spectacular dessert that fits busy schedules – the gelatin for cubes may be made one day, remainder of dessert can wait until the next day.

- 1 package (3 oz.) each
Jell-O Orange, Cherry, and
Lime Gelatins
- 4 cups boiling water
- 1½ cups cold water
- 1 package (3 oz.) Jell-O
Lemon Gelatin
- ¼ cup sugar
- ½ cup pineapple juice
- 1½ cups graham cracker crumbs*
- ⅓ cup melted butter or
margarine*
- 2 envelopes Dream Whip
Whipped Topping Mix or
2 cups whipping cream

*Or use 16 to 18 ladyfingers, split, to line pan instead of crumb-butter mixture.

Prepare the three flavors of gelatin separately, using 1 cup boiling water and ½ cup cold water for each. Pour each flavor into an 8-inch square pan. Chill until firm, or overnight.

Then combine the lemon gelatin, sugar, and remaining 1 cup boiling water; stir until gelatin and sugar are dissolved. Stir in pineapple juice. Chill until slightly thickened. Meanwhile, mix the crumbs and melted butter; press into bottom of 9-inch spring-form pan. (If desired, press part of crumbs on sides of pan.)

Cut the firm gelatins into ½-inch cubes. Then prepare whipped topping mix as directed on package or whip the cream; blend with lemon gelatin. Fold in gelatin cubes. Pour into pan. Chill at least 5 hours, or overnight. Run knife or spatula between sides of dessert and pan, and remove sides of pan before serving. If desired, spread additional prepared whipped topping or whipped cream on top and sides. Makes 16 servings.