



Raspberry Gift Box

Ingredients:

- 2 pkgs. (4-serving size each) or 1 pkg. (8-serving size) raspberry jello
- $1\frac{1}{2}$ cups boiling water
- $\frac{3}{4}$ cup cran-raspberry juice
- Ice cubes
- $3\frac{1}{2}$ cups (8 oz.) whipped topping, thawed
- Raspberry Sauce (recipe follows)
- Gumdrop Ribbon* (optional)
- Frosted Cranberries ** (optional)

Directions:

- Dissolve jello in boiling water.
- Combine cran-raspberry juice and ice cubes to make $1\frac{3}{4}$ cups. Add to jello, stirring until ice is melted. Chill until slightly thickened.
- Fold in whipped topping. Pour into 9x5-inch loaf pan.
- Chill until firm, about 4 hours.

Prepare Raspberry Sauce, Gumdrop Ribbon and Frosted Cranberries, if desired.

- Unmold gelatin mixture onto serving plate.
- Cut Gumdrop Ribbon into 2 (10x1-inch) strips and 1 (5x1-inch) strip. Place strips on raspberry loaf, piecing strips together as necessary, to resemble ribbon. Cut 7 (3x1-inch) strips; form into bow. Place on gumdrop ribbon. Decorate with Frosted Cranberries.
- Serve with Raspberry Sauce.

Yield: 8 servings

Raspberry Sauce

Makes 2 cups

- 2 pkgs. (10 oz. each) quick thaw red raspberries, thawed
- 2 teaspoons cornstarch

Place raspberries in food processor or blender; cover. Process until smooth; strain to remove seeds. Combine cornstarch with small amount of the raspberries in medium saucepan; add remaining raspberries. Bring to a boil over medium heat, stirring constantly; boil 1 minute. Chill.

Prep time: 30 minutes

Chill time: 4 hours

Notes:

*To make ribbon, place gumdrops, small ends up, on surface lightly sprinkled with sugar. Flatten into strips with rolling pin. Cut with sharp knife into 1-inch-wide strips. Use to decorate as desired.

**To frost cranberries, dip cranberries into beaten egg white. Roll in sugar; let stand on waxed paper until dry.