Layered Jello

We got this recipe from Hawaii's Best Local Desserts by Jean Watanabe Hee. It's a great book with TONS of yummy recipes!

We've replaced the lemon with blue raspberry - it makes it look more stunning!

Milk mixture:

Mix 1 cup condensed milk with 1 cup hot water. Set aside. Mix 2 envelopes Knox gelatin with 1 cup hot water; combine with milk mixture and set aside.

Combine Orange JELLO, 1 envelope Knox gelatin and 1-1/2 cups hot water. Cool, then pour into a 9x13 pyrex. Place in refrigerator to set for about 30 minutes.

*Note - the Hawaii version says to grease pan with mayonnaise - the thought of that makes me want to vomit. I hate mayonnaise. We just poured it in as is and it didn't stick, thank god, cause everyone knows - mayonnaise=barf. HA!

Pour about 1 cup of the milk mixture for the next layer. Refrigerate to set. Now each layer will only take 15 minutes to set - yay - much faster!

Ingredients:

4 packages JELLO (3 oz each) - orange, lime, blue raspberry, strawberry
6 envelopes KNOX unflavored gelatin
1 cup sweetened condensed milk

Combine lime JELLO, 1 envelope Knox gelatin and 1-1/2 cup hot water. Cook, and pour carefully over the milk mixture, then place in the refrigerator for another 15 minutes.

Repeat the milk mixture....

Now the blue raspberry...