

Christmas Finger Jello



Ingredients

- 3 boxes Cherry Or Strawberry Jello (3 Ounces Each)
- 2 boxes Lime Jello (3 Ounces Each)
- 2 cans Sweetened Condensed Milk (14 Ounces Each)
- 9 envelopes Plain Knox Gelatin
- Nonstick Cooking Spray

Instructions

Spray a 9 x 13 inch Pyrex with cooking spray, then give it a gentle wipe with a paper towel to remove the excess.

COLORED JELLO LAYERS:

One layer at a time, mix 1 envelope Knox gelatin with 1/4 cup cold water in a small mixing bowl. Add 1 cup boiling water, followed by 1 box of either red or green jello. Stir gently to combine so bubbles won't form. Pour into pan. Place in the fridge for 10-15 minutes, or until set. In between each colored layer, pour a creamy layer.

CREAMY WHITE LAYERS:

The following mixture is enough for just under three creamy layers. You'll need two batches before the whole thing's done.

In a small glass measuring cup, measure 1/2 cup cold water. Stir in 2 envelopes of plain jello and stir to dissolve. Pour sweetened condensed milk into a medium-sized mixing bowl. Add 1 cup of

boiling water. Pour dissolved gelatin mixture into the condensed milk mixture, then add another 1/2 cup of boiling water.

Once you've used all the creamy mixture, repeat the method below to make another batch.

INSTRUCTIONS:

Begin by pouring either a red layer in the bottom of the pan. Stick the pan in the fridge for 10-15 minutes until it's set. While it's setting, mix up the first batch of the creamy mixture.

Remove the pan from the fridge and pour in a little more than 1/3 of the creamy mixture (or enough to coat the first colored layer.) Stick the pan in the fridge for 10-15 minutes until it's set. While it's setting, mix up the next colored layer.

Repeat the colored layer process with a green layer, followed by another creamy layer. When you're finished, you should have, beginning from the bottom:

Red

White

Green

White

Red

White

Green

White

Red

Note that you'll need to mix up the second batch of the creamy layer midway through the process to make sure you have enough for the middle layer. For the colored layers, just mix them right before you need them (when the previous layer is chilling in the fridge).

When all the layers are in the pan, chill for a good 2 hours to totally set everything. Cut into small squares and serve 'em as snacks!