

CRANBERRY CREAM CHEESE MOLD

1 1/2 cups boiling water
1 pkg. (8 oz.) Cranberry Jello
1 1/2 cups cold water
1/2 tsp. ground cinnamon
1 medium apple, chopped
1 cup whole cranberry sauce
1 pkg. (8 oz.) cream cheese, softened

Stir boiling water into Jello in large bowl 2 minutes or until completely dissolved. Stir in cold water and cinnamon. Pour 2 cups of the Jello into medium bowl. Refrigerate about 1 1/2 hours or until thickened (spoon drawn through leaves a definite impression). Reserve remaining 1 cup Jello at room temperature.

Stir apple and cranberry sauce into thickened Jello. Spoon into 6-cup mold. Refrigerate about 30 minutes or until set but not firm.

Stir reserved 1 cup Jello gradually into cream cheese in small bowl with wire whisk until smooth. Put over Jello in mold.

Refrigerate 4 hours or until firm. Unmold. Makes 12 servings.

Sharon Harper