

Bubbie's Space

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Classic Cranberry Jello Mold

Cranberry sauce, raspberry gelatin, crushed pineapple and pecans.



Ingredients

- 1 can (14 oz) whole cranberry sauce
- 1 box (3 oz) raspberry gelatin
- 1 cup boiling water
- 1 cup cold water
- 1 can (8 oz) crushed pineapple, drained
- ½ cup chopped pecans

Bubbie's Tip:

For an extra special touch, use a decorative mold and garnish with whole cranberries and pecans!

Directions

1. In a large bowl, dissolve the raspberry gelatin in 1 cup of boiling water. Stir until completely dissolved.
2. Add 1 cup of cold water and mix well.
3. Stir in the cranberry sauce, crushed pineapple and pecans until well combined.
4. Pour into a decorative mold or 8×8 dish.
5. Refrigerate for at least 4 hours, or until firm.
6. Unmold onto a serving platter and serve chilled.