



TRI COLOR FRUIT MOLD

- 2 ½ Cups Canned Apricots
- 1 Package Orange Gelatin
- 1 Cup Boiling Water
- 1 Package Lime Gelatin
- 1 Cup Crushed Pineapple In Juice
- ½ Cup Heavy Cream, Whipped
- 1 Cup Boiling Water
- 1 Package Raspberry Gelatin
- 1 Pint Fresh or Frozen Raspberries

DIRECTIONS

1. Drain and save juice from apricots.
2. Puree fruit.
3. Measure juice and add enough water to make 1 ¾ cups total.
4. Heat to boiling and add orange gelatin.
5. Stir until thoroughly dissolved.
6. Chill until slightly congealed.
7. Add apricot puree and pour into gelatin mold.
8. Chill until firm.
9. While first layer is chilling, pour 1 cup boiling water over lime gelatin.
10. Stir until dissolved.
11. Chill until slightly congealed then add pineapple.
12. Fold in whipped cream.
13. Pour over firm orange gelatin in mold. Chill.
14. For the final layer combine 1 cup boiling water with raspberry gelatin.
15. Stir until dissolved. Chill until slightly congealed.
16. Remove ¾ cup whole raspberries, then puree remaining berries.
17. Combine puree with gelatin, fold in whole fruit.
18. Pour over other firm layers in gelatin mold.
19. Chill until all layers are firm.
20. Unmold right before serving.