

Almond Jelly – Teresa

Ingredients:

- ½ c cold water
- 1 ½ c boiling water
- 2 pkg Knox gelatine
- ½ c sugar
- 1 c cold water
- 2-3 Tbsp milk (colouring)
- 2 Tbsp almond extract
- Canned fruit of choice, drained: fruit salad mix, mandarin oranges, pineapple...

Method:

1. Soak gelatine in ½ cup cold water.
2. Dissolve in boiling water along with sugar.
3. Add 1 cup of cold water, milk, almond extract.
4. Allow to set in square cake pan.
5. Cube and serve with fruit.