

Jello With Fruit

You Need:



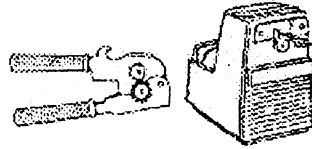
3 oz. pkg.
jello



liquid
measuring cup



1 small can
of fruit



hand or electric can opener



2 small bowls



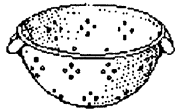
saucepan



water

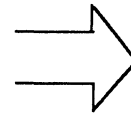
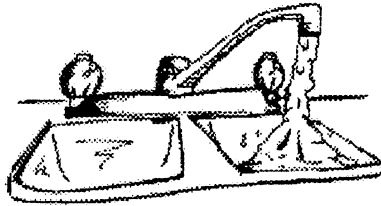
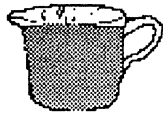


wooden spoon



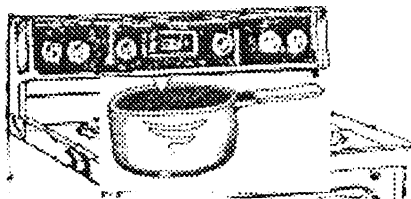
strainer

1.

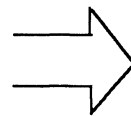


Measure 1 cup of water, pour into saucepan.

2.

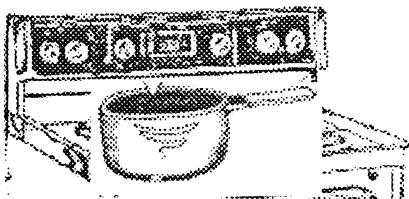


HIGH

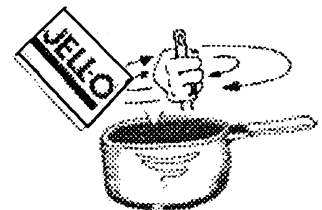


Place saucepan on stove. Turn burner on HIGH. Bring to a boil.

3.

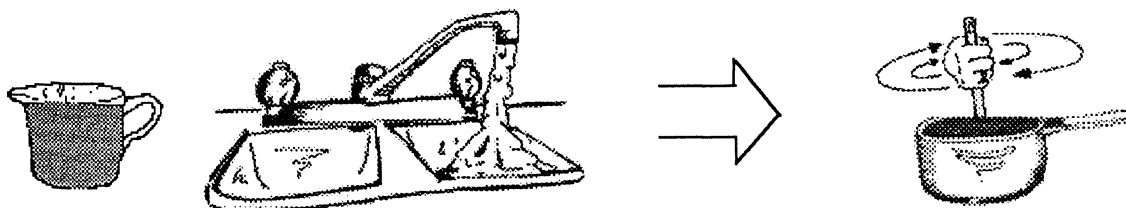


OFF



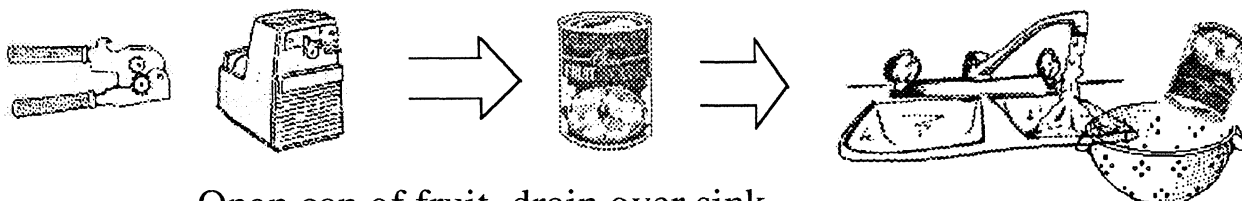
Turn burner OFF. Open Jello. Pour into saucepan. Stir until dissolved.

4.



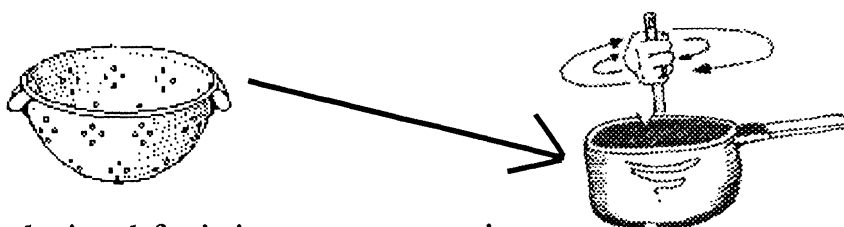
Measure 1 cup of COLD water, pour in saucepan. Stir.

5.



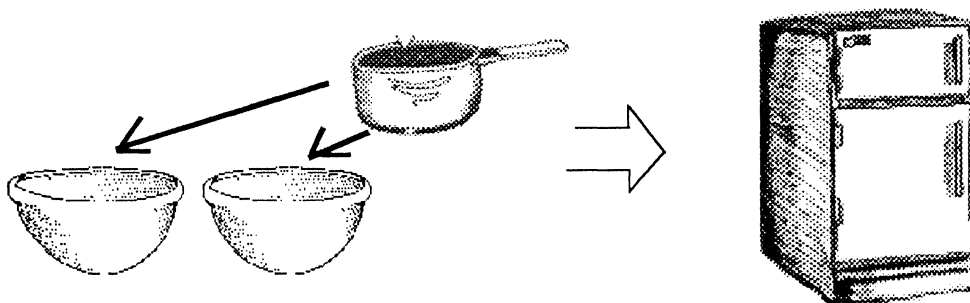
Open can of fruit, drain over sink.

6.



Put drained fruit in saucepan, stir.

7.



Divide into 2 bowls and refrigerate until firm.

JELLO WITH FRUIT

You Need:

3 oz. pkg. Jello
1 small can fruit
liquid measuring cup
wooden spoon
water
saucepan
2 small bowls
strainer
hand or electric can opener
refrigerator

1. Measure 1 cup of water. Pour into saucepan.
2. Place saucepan on stove. Turn burner on HIGH. Bring to a boil.
3. Turn burner OFF. Open Jello and pour into saucepan. Stir until dissolved.
4. Measure 1 cup of COLD water, pour in saucepan. Stir.
5. Open can of fruit, drain over sink.
6. Put drained fruit in saucepan, stir.
7. Divide into 2 bowls and refrigerate until firm.