Jello

You Need:

- 3 oz. pkg. jello
- liquid measuring cup
- wooden spoon
- 2 small bowls
- saucepan
- water

1. Measure 1 cup of water, pour in 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. Divide contents of pan into 2 small bowls. Place in refrigerator until set.
JELLO

You Need:

3 oz. pkg. Jello
liquid measuring cup
wooden spoon
water
saucepan
2 small bowls
refrigerator

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

2. Place saucpan 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. Divide contents of pan into 2 small bowls. Place in refrigerator until set.