

Jello

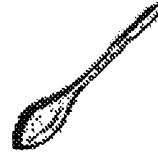
You Need:



3 oz. pkg.
jello



liquid
measuring cup



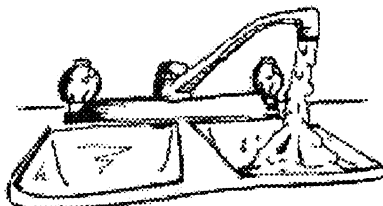
wooden spoon



2 small bowls

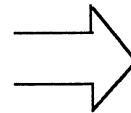
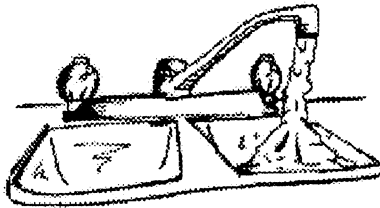


saucepan



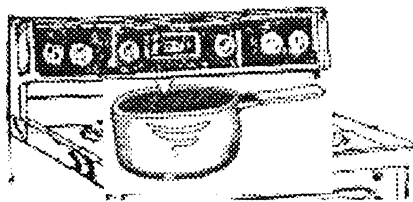
water

1.

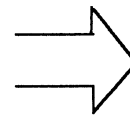


Measure 1 cup of water, pour in saucepan.

2.

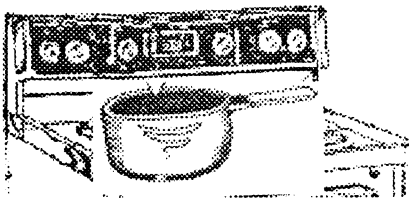


HIGH

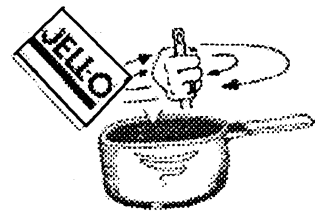


Place saucepan on stove. Turn burner on HIGH. Bring to a boil.

3.

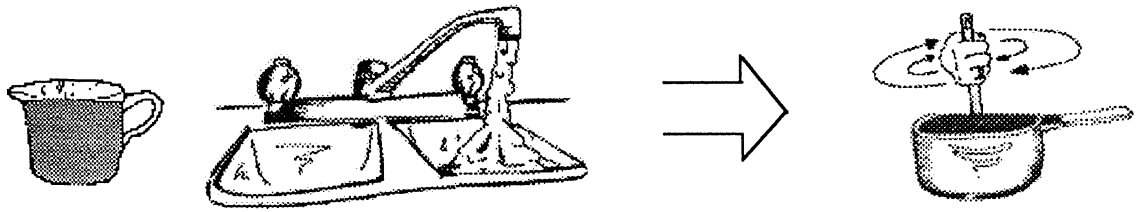


OFF



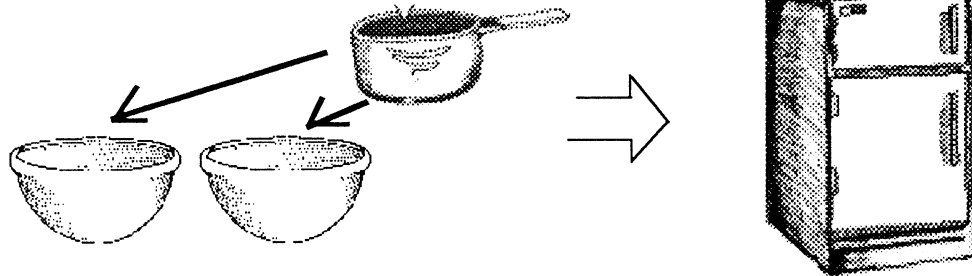
Turn burner OFF. Open jello and pour into saucepan. Stir until dissolved.

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 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.