Red Raspberry Gelatin Dessert[K]

Nutrition Facts

Serving Size 1 oz. (28g) dry mix
Makes 1 cup prepared
Servings Per Container 6

Amount Per Serving	
Calories 70	
	% Daily Value*
Total Fat 0g	0%
Sodium 30mg	1%
Total Carbohydrate 17g	6%
Sugars 17g	
Protein 1g	
Vitamin C 25%	

Not a significant source of calories from fat, saturated fat, trans fat, cholesterol, dietary fiber, vitamin A, calcium, and iron.

*Percent Daily Values are based on a 2,000 calorie diet.

INGREDIENTS: Sugar, Corn Sugar, Gelatin, Adipic Acid, Sodium Phosphate, Sodium Citrate, Natural and Artificial Flavor, Ascorbic Acid (Vitamin C), Red 40, Red 40 Lake, Blue 1.

Natural & Artificial Flavor

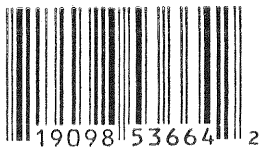
Makes 35 - 1/2 cup servings.

Directions:

1. Dissolve contents in 4 quarts (1 gallon) very hot water* (150° - 160°F).

2. Pour into individual dishes, molds or shallow pans. Chill until firm; 4 hours or overnight. Serve.

TO ADD FRUIT: Chill gelatin until slightly thickened. Add drained, canned or fresh fruit pieces (do not add fresh or frozen pineapple, papaya, figs, guava or kiwi fruit since they interfere with gel set).



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NET WT 2 OZ (1 LB) 56g