

# Cranberry Apple Mold

written by The Recipe Exchange | December 14, 2017

## **Ingredients**

1 1/2 Cups boiling water  
1 Package (8 serving size) Jell-O cranberry flavored gelatin or any red flavor  
1 Can whole berry cranberry sauce  
1 Cup cold water  
1/2 tsp cinnamon  
1 Medium apple, chopped

## **Directions**

Stir boiling water into gelatin in a large bowl for 2 minutes or until completely dissolved. Stir in cranberry sauce, cold water, and cinnamon. Refrigerate about 1 1/2 hours or until thickened (spoon drawn through leaves a definite impression).

Stir in chopped apple, and pour into mold.

Refrigerate 4 hours or until firm. Unmold and garnish as desired. Store leftover gelatin in refrigerator