

Cranberry Apple Mold

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