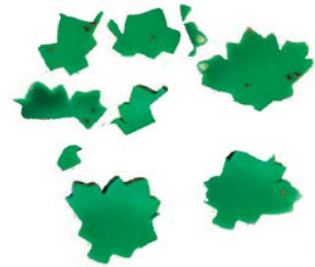

Treat Time

"Grove"y Leaves

Prep Time: 15 minutes
Chill Time: 2 hours



Ingredients:

- 1 Cup of cold water
- 1 3/4 Cups of boiling water
- 3 (3.4 oz.) Lime flavored gelatin
- 1 envelope unflavored gelatin
- 1 Cup of milk, evaporated milk, or half-n-half
- 1 (3.4 oz.) Pistachio or vanilla flavored instant pudding

Instructions: Dissolve unflavored gelatin in 1 cup of cold water. Set aside. In large bowl stir lime flavored gelatin into boiling water until completely dissolved (approximately 3 minutes). Add unflavored gelatin mixture. Cool for 5–10 minutes.

Pour milk into a medium size bowl. Add pudding mix. Beat with wire whisk for 1 minute. Quickly pour pudding mixture into gelatin mixture. Stir with wire whisk until well blended. Pour into 13 x 9 inch pan. (For thinner leaves use a 12 x 18 inch pan.) Refrigerate until firm (approximately 2 hours).

Treat Time: Cut into leaf shapes with cookie cutters or make your own leaf pattern and cut out with knife. (We purchased our cookie cutter at a local craft store.)