

Almond Jello

Ingredients

1/2 oz Plain Gelatin (2 envelopes)
1/2 c Sugar
4 t Almond Extract
1/2 c Milk
15 oz Fruit Cocktail (drained)
20 oz Lychee
1 2/3 c Water

Instructions

1. Pour 2/3 cup of water into a large bowl. Sprinkle gelatin over the top of the water and mix well.
2. Add 1 cup of boiling water into the bowl with the gelatin and whisk until the gelatin fully dissolves. Add sugar and whisk again to dissolve. Then add almond extract and milk then mix until completely combined.
3. Pour into an 8 x 8-inch sized dish. Chill 2-3 hours or overnight.
4. When completely set, cut into squares and serve with fruit cocktail and lychees with syrup.