

Broken Glass Jello

Recipe Courtesy of Jamie for Love Bakes Good Cakes
Photos of recipe available at www.lovebakesgoodcakes.com/broken-glass-jello

Ingredients:



4 boxes (3 oz. each)
Jello gelatin, different
colors



2 cups hot water



4 cups boiling water

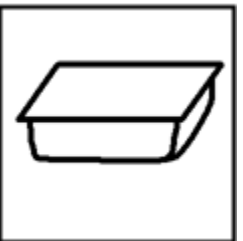


1 can (14 oz.)
sweetened
condensed milk



2 envelopes (0.25 oz
each) unflavored
gelatin

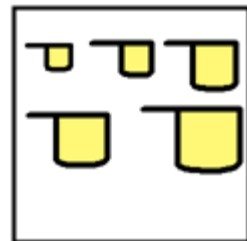
Supplies Needed:



4 individual
containers
with lids



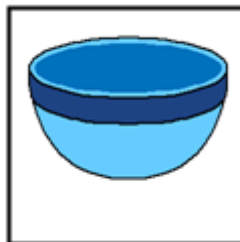
9x13 glass
pan



Measuring
cups



Whisk



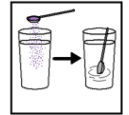
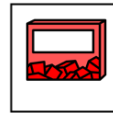
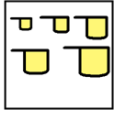
Bowl



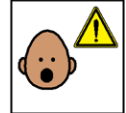
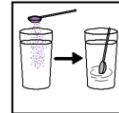
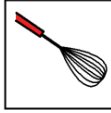
Knife

Broken Glass Jello

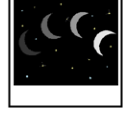
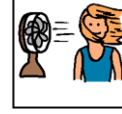
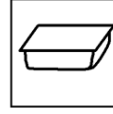
Instructions:



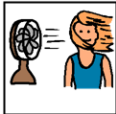
1. Using 1 cup of boiling water per each box of Jello, dissolve



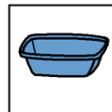
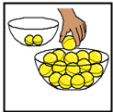
each flavor separately, whisking until dissolved. Be careful.



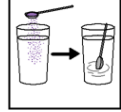
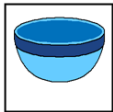
2. Pour each flavor into individual containers. Chill overnight.



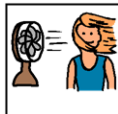
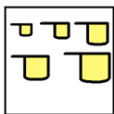
3. When cool, cut each flavor into small cubes.



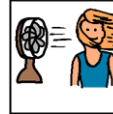
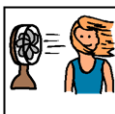
4. Scatter the cubes into the glass pan. Carefully mix the cubes.



5. In the bowl, dissolve both envelopes of unflavored gelatin in



2 cups hot water. Cool and stir in sweetened condensed milk.



6. Pour cooled milk over Jello cubes. Chill overnight. Enjoy!



Photos courtesy of
www.lovebakesgoodcakes.com/broken-glass-jello

