

Red, White and Blue Jello

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Ingredients:

2 pkgs red jello, dissolve each (separately) in 1 cup boiling water, then add ½ cup cold water
2 pkgs blue jello, dissolve each (separately) in 1 cup boiling water, then add ½ cup cold water
2 envelopes unflavored gelatin dissolved (together) in ½ cup cold water
2 cups milk
¾ cups sugar
2 cups sour cream mixed with 2 tsp vanilla

Directions:

- *Prepare 1 of the red jellos as indicated above and pour into a 9 X 13 pan. Put in refrigerator until set (about 45 minutes).
- *While red is setting, put milk in a pan and heat but don't boil. Add sugar and stir until dissolved.
- *Remove from heat and add the dissolved unflavored gelatin. Wisk in and let cool a little on counter.
- *Wisk in the sour cream and vanilla mixture. Leave on counter.
- *Once red jello is set, carefully top with a layer of 1 1/2 cups of the white mixture. Refrigerate until set (about 45 minutes).
- *Repeat with blue layer, then white, then red again then white again and finally the last blue layer.
- *Allow final layer to set before cutting.