



RECIPES

# RAINBOW ICE CREAM JELLO

## INGREDIENTS:

4 - 3oz boxes Jello (assorted flavors)  
4 pkg Knox gelatin  
4 c. water  
1 qt (4 c.) vanilla ice cream (softened)  
Mayonnaise to grease pan

\*Note: you may use flavors of choice when it comes to the Jello. In our photo we used orange, lime, lemon, and strawberry.



## DIRECTIONS:

1. Lightly grease a 9x13 pan with mayonnaise.
2. Dissolve 1 package of gelatin with  $\frac{1}{4}$  cup of water.
3. Add 1 package of Jello and  $\frac{3}{4}$  cup of boiling water to gelatin mixture. Mix well and stir in 1 cup of vanilla ice cream.
4. Pour into greased pan and refrigerate for 15 minutes or until set. Repeat next three layers.
5. Refrigerate entire pan of Jello until firm. Once Jello is firm, cut ~~into desired amount of pieces.~~