

Paradise Pudding

When people think of adding fruits, marshmallows, and other ingredients to their Jell-O, they often picture the popular gelatin-based dishes of the 1950s and 1960s, that their mother or grandmother made. However, the tradition actually dates back to the 1912 Jell-O recipe book that features this recipe for Paradise Pudding:

- 1 (3-ounce) package of lemon Jell-O gelatin
- 1 cup boiling water
- 1 cup whipped cream or Cool Whip
- 1/2 cup blanched sliced almonds
- 2 cups miniature marshmallows
- 1 (4 ounce) jar maraschino cherries, drained and chopped fine
- 6 macaroons cut into small pieces
- 1/4 cup sugar

Dissolve Jell-O in boiling water and place in refrigerator until slightly thickened. Whip with an electric beater to the consistency of whipped cream. Fold in the real whipped cream and then all the other ingredients. Place in a large loaf pan lined with plastic wrap and chill until firm. Unmold, then slice.

Serves 12

