SUZANNETM Desserts

PEACH AND RED CURRANT JELLO MOLD



2 cups + 1 cup unsweetened peach juice (or any flavor juice)
1/2 cup of All Natural SomerSweet*
4 envelopes unflavored gelatin
12 ounces frozen sliced peaches
1 cup heavy cream
1/2 cup red currants or berries

Place 2 cups of the peach juice into a sauce pan and bring to a boil. Dissolve the gelatin packets in the boiling liquid.

Line the bottom of a 3 quart dish with frozen peach slices. Pour in half the gelatin. Top with 1 cup cold peach juice. Refrigerate.

After 30 minutes, using a mixer, whip the unrefrigerated gelatin with the heavy cream. Mix until frothy, about 3 minutes.

Top the chilled peach gelatin with currants, then pour in the frothed whipped gelatin.

Let chill 3 hours or overnight.