



Lime Mousse with Pear

INGREDIENTS:

One box (3 oz) Lime Jello
One box (3 oz) Lemon Jello
Two (15 oz) cans of pears
One (8 oz) block of Philadelphia cream cheese (softened)
1 (8 oz) tub of Cool Whip (thawed in fridge)

DIRECTIONS:

Drain pear juice from pears into a measuring cup (add water to bring the total to 2 cups)

Bring 2 cups pear juice to a boil on the stove.

Place both Jello packets into a large bowl and add boiling pear juice, stirring until completely dissolved.

Allow Jello mixture to cool to room temp (place in freezer to speed this up)

While Jello cools, cut pears up into small chunks and cream cheese into squares.

Add pears and cream cheese to a blender. Pour in cooled (but NOT set!) Jello mixture.

Blend until very, very smooth. You should not have a gritty texture from the pears- keep blending.

Add thawed Cool whip, and Jello/pear mixture, together in a large bowl. Beat until smooth.

Pour into a 9x13 dish and refrigerate until it sets (overnight is best).

To serve, cut into squares. Keeps well in the fridge for several days.

Enjoy!