Milky Gelatin

NIBBLEDISH CONTRIBUTOR

Ingredients

1(30oz.) can fruit cocktail, well drained (reserve syrup) 1-1/2 cups syrup from canned fruit cocktail water, as needed 1/3 cup unflavored gelatin ¾ cup white sugar 2 cups fresh milk 1(300g) can sterilized cream (heavy cream) ½ cup water 1 tsp almond extract

Instructions

1. Drain the fruit cocktail and reserve the syrup. Measure the syrup. If not enough, add water to make 1-1/2 cups liquid. Disperse the gelatin in the syrup. Stir in sugar. Let stand a few minutes to let gelatin granules bloom. 2. Cook over low heat, stirring continuously until the gelatin dissolves completely. Don’t allow the gelatin to boil. Remove from heat and pour in milk, cream, water and almond extract. Chill until almost to the point of setting. The mixture should resemble thick, white sauce. 3. Fold in fruits and divide equally among 12 dessert cups. Chill until firm.