



Canada Day Layered Finger Jello

NIBBLEDISH CONTRIBUTOR

Ingredients

For each colored layer:

1 3 oz package jello

1 pack or 1 tbsp unflavored gelatin

1 cup boiling water

For the white layer:

1 14 oz can sweetened condensed milk

4 packs or 4 tbsp unflavored gelatin

2 cups boiling water

Instructions

Mix each jello color separately in containers. Let stand till room temperature, stirring occasionally. Mix up white layer and also let stand till room temperature, stirring occasionally.

Pour first color into 9x13 dish. Refrigerate till firm. Put 1/3 of white layer in next. Refrigerate till firm. Repeat till done.

If all mixtures are at room temperature, it takes only about 7 minutes to firm up each layer so you can add the next one.
