



Graveyard Gelatin Dessert

★ FEATURE RECIPE

Prep Time: 30 mins.

Ready In: 3 hrs. 30 mins.

Skill: Learning Cook

Serves: 15



Ingredients

- 2 1/4 cups chocolate wafer cookie crumbs, divided
- 1/2 cup sugar, divided
- 1/2 cup (1 stick) butter or margarine, melted
- 1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
- 1 tub (12 oz.) COOL WHIP Whipped Topping, thawed, divided
- 2 cups boiling water
- 1 pkg. (8-serving size) JELL-O Brand Orange Flavor Gelatin Dessert*
- 1/2 cup cold water
- Ice cubes
- Assorted rectangular-shaped sandwich cookies, optional
- Decorating icings, optional
- Candy corn and pumpkins, optional

*Two pkg. (4-serving size) can be substituted for 1 pkg (8-serving size).

Preparation

MIX 2 cups of the cookie crumbs, 1/4 cup of the sugar and melted butter in 13x9-inch pan. Press firmly into bottom of pan. Refrigerate.

BEAT cream cheese and remaining 1/4 cup sugar in medium bowl until smooth. Stir in 1/2 of the whipped topping. Spread evenly over crust.

STIR boiling water into gelatin in medium bowl 2 minutes or until completely dissolved. Mix cold water and ice to make 1-1/2 cups. Add to gelatin, stirring until slightly thickened. Remove any remaining ice. Spoon slightly thickened gelatin over cream cheese layer.

REFRIGERATE 3 hours or until firm. Spread remaining whipped topping over gelatin just before serving. Sprinkle remaining 1/4 cup cookie crumbs over whipped topping. Decorate sandwich cookies with icings to make "tombstones." Stand "tombstones" on top of dessert with candies to resemble a graveyard. Cut into squares. Store leftover dessert in refrigerator.

HOME COOKBOOK WHAT'S FOR DINNER? NEW THIS MONTH ASK KRAFT

Let's make something good.

