Gelatin Ribbon Loaf

Sue Pegan's recipe

- 1 package (3 oz.) Jell-O Gelatin, lime flavor
- 1 package (3 oz.) Jell-O Gelatin, raspberry flavor
- 1 jar (15 oz.) applesauce
- 18 double graham crackers
- 1 envelope Dream Whip Whipped Toping Mix
- 2 tablespoons Confectioners' sugar
- 1/4 teaspoon almond extract
- 1. Place lime and raspberry flavor gelatin in separate bowls; add 3/4 cup applesauce to each flavor and stir until thoroughly blended.
- 2. Place 2 double crackers, end-to-end, on a platter; spread with 1/4 cup lime gelatin mixture.
- 3. Top with a layer of cracker and spread with 1/4 cup raspberry gelatin mixture.
- 4. Repeat layers, ending with crackers.
- 5. Prepare whipped topping mix as directed on package, omitting the vanilla and adding Confectioners' sugar and almond extract before beating.
- 6. Spread over top and sides of loaf.
- 7. Chill at least 30 minutes.
- 8. Makes 12 to 14 servings.