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Sweetheart Berry Parfaits

Recipe Rating: ★★★★★

Prep Time: 15 min

Total Time: 4 hr 15 min

Makes: 8 servings



1-1/2 cups boiling water

1 pkg. (8-serving size) or 2 pkg. (4-serving size each) JELL-O Brand Sparkling Wild Berry Flavor Gelatin

2 cups cold water

1-1/4 cups mixed raspberries and sliced strawberries, divided

1-1/2 cups thawed COOL WHIP Whipped Topping, divided

STIR boiling water into gelatin in large bowl at least 2 minutes until completely dissolved. Stir in cold water. Reserve 1 cup of the gelatin; set aside at room temperature. Refrigerate remaining gelatin 1-1/4 hours or until thickened.

RESERVE 1/4 cup of the berries for garnish. Stir remaining berries into thickened gelatin; pour evenly into 8 dessert glasses. Add 1 cup of the whipped topping to reserved 1 cup gelatin; stir with wire whisk until well blended. Spoon over gelatin in glasses.

REFRIGERATE 4 hours or until firm. Top with remaining 1/2 cup whipped topping and reserved berries just before serving. Garnish with fresh mint leaves, if desired. Store leftover desserts in refrigerator.

KRAFT KITCHENS TIPS

Variation

Omit raspberries. Use 1 cup sliced strawberries.

NUTRITION INFORMATION

Nutrition (per serving)

Calories 130 **Total fat** 2.5g **Saturated fat** 2.5g **Cholesterol** 0mg **Sodium** 130mg
Carbohydrate 25g **Dietary fiber** 1g **Sugars** 22g **Protein** 2g **Vitamin A** 0%DV **Vitamin C** 15%DV
Calcium 0%DV **Iron** 0%DV

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