

Perfect for a children's party!

## Fruit Jewels



## 4-5 oranges

- 4 envelopes Knox gelatin
- 1 c. cold pure apple CIDER
- 3 c. various 100% pure fruit juices such as Welch's Grape Juice (purple or white), Tropicana Original Orange Juice, Trader Joe's 100% Blueberry Juice, Dole Pineapple Juice. Also pureed fresh fruits such as watermelon or persimmon. Do not use fresh kiwi or fresh pineapple because they will NOT gel.

Put cold cider in a small saucepan. Sprinkle gelatin over the apple cider and allow it to sit for 1 minute. Heat, stirring until gelatin dissolves. Do not boil.

Divide other juices or pureed fruits into 3 separate containers. Add 1/3 c. of gelatin mixture to each container and stir.

Pour juices into prepared orange halves and chill until very firm. Cut into quarters and serve.

Cut oranges in half. Use a juicer to remove some juice to make it easier to work with the fruit. Use a sharp spoon to scrape out the orange flesh and save for another purpose. Dry orange halves and place an X of masking tape over the ends, in case a hole opens at the stem or navel end. Place orange halves in muffin cups to stabilize.

