# “De Colores de Los Estaciones”
# (The Colors of the Seasons)
# Finger Gelatin

**Ingredients:**

6 c. boiling water
1 (14 oz) can evaporated milk
6 (3oz) pkg. plain or unflavored gelatin
4 small packages of flavored gelatin: Blue Raspberry
Lime (Green)
Grape (Purple)
Cherry or Strawberry (Red)

**Guidelines:**

Use the following guidelines to mix, layer, and set gelatins in a 9x13 pan.

**Layers 1-3-5-7:** Mix one package of plain or unflavored gelatin with one pkg. of flavored gelatin. Dissolve the mixture in one c. boiling water. Gently pour or spoon it over the other layers and refrigerate it until set.

**Layers 2-4-6:** Dissolve two packages of plain or unflavored gelatin in one can of milk and one c. boiling water. Measure ¾ c. to spread on each layer.

**Tips:**

Create a level space in your refrigerator to accommodate a 9” x 13” pan.
Begin with a chilled pan and make one layer at a time.
Plan on approximately 15 minutes for each layer to chill.
Chill entire pan of gelatin until firm, possibly overnight, before cutting into bit-size pieces.