

Molded Ambrosia

Ingredients

- 1 cup graham cracker crumbs
- 1/4 cup butter or margarine, melted
- 1 can (9 oz) crushed pineapple
- 1 pkg orange flavored gelatin
- 1/3 cup sugar
- 1 cup hot water
- 1 cup dairy sour cream
- 1/4 tsp vanilla
- 1 cup diced orange sections
- 1/2 cup flaked coconut
- Maraschino cherries, for garnish

Instructions

1. Combine crumbs and butter. Set aside 1/3 cup for topping, then press remaining crumb mixture into an 8x8x2 baking dish.
2. Dissolve gelatin and sugar in hot water. Chill until partially set.
3. Blend in sour cream and vanilla. Whip until fluffy. Fold in oranges and coconut.
4. Pour mixture into dish. Sprinkle top with reserved crumb mixture.
5. Chill until firm. Garnish with Maraschino cherries.
6. Makes 9 servings.

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- 1/4 " Butter or Marg. melted
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- 1/3 cup sugar
- 1 cup hot water
- 1 " dairy pour cream
- 1/4 tsp vanilla
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- 1/2 " flaked coconut

Cherries
Maraschino

Combine crumbs & butter. Set aside $\frac{1}{3}$ cup
for topping, then press remaining crumb mixture
into 8x8x2 baking ^{dish}. $\frac{1}{2}$ c. L. C., $\frac{1}{2}$ c. g.
by $\frac{1}{2}$ c. $\frac{1}{2}$ c. $\frac{1}{2}$ c. $\frac{1}{2}$ c. $\frac{1}{2}$ c. $\frac{1}{2}$ c. $\frac{1}{2}$ c.
Chill $\frac{1}{2}$ c. $\frac{1}{2}$ c. & pour $\frac{1}{2}$ c. vanilla. $\frac{1}{2}$ c.
Whip $\frac{1}{2}$ c. fluffy. $\frac{1}{2}$ c. - $\frac{1}{2}$ c. oranges & coconut.
Pour $\frac{1}{2}$ c. $\frac{1}{2}$ c. in dish. Sprinkle top $\frac{1}{2}$ c.
 $\frac{1}{2}$ c. Chill $\frac{1}{2}$ c. $\frac{1}{2}$ c. $\frac{1}{2}$ c. $\frac{1}{2}$ c. $\frac{1}{2}$ c. $\frac{1}{2}$ c.
Garnish $\frac{1}{2}$ c. Marachino cherries
9 Servings