Lime-Pineapple Fluff

*Sugared raspberries atop add just the right flavor bouquet for this tangy gelatin whip - *

Ingredients

- 1 No. 2 can (2 1/2 cups) crushed pineapple
- 1 envelope (1 Tbsp) unflavored gelatin
- 1/3 cup sugar
- Dash salt
- 1/4 cup lime juice
- 1 cup heavy cream, whipped
- Few drops green food coloring

Instructions

1. Drain pineapple and add enough water to syrup to make 1 1/2 cups.
2. Combine gelatin, sugar, and salt; add syrup.
3. Heat and stir till gelatin dissolves.
4. Remove from heat; add lime juice.
5. Chill till partially set; beat with rotary or electric beater till light and fluffy.
6. Fold in drained pineapple and whipped cream.
7. Tint pale green with few drops food coloring.
8. Pour into 1-quart mold. Chill till firm.
9. Unmold. Top with additional whipped cream and sweetened red raspberries; or pass a bowl of thawed frozen raspberries (a few crystals remaining) for a sauce.

Makes 6 to 8 servings.

Lime-Pineapple Fluff

Sugared raspberries atop add just the right flavor bouquet for this tangy gelatin whip—

1 No. 2 can (2½ cups) crushed pineapple

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1 envelope (1 tablespoon) unflavored gelatin
⅓ cup sugar
Dash salt

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¼ cup lime juice

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1 cup heavy cream, whipped
Few drops green food coloring

Drain pineapple and add enough water to syrup to make 1½ cups. Combine gelatin, sugar, and salt; add syrup. Heat and stir till gelatin dissolves. Remove from heat; add lime juice. Chill till partially set; beat with rotary or electric beater till light and fluffy. Fold in drained pineapple and whipped cream. Tint pale green with few drops food coloring. Pour into 1-quart mold. Chill till firm. Unmold. Top with additional whipped cream and sweetened red raspberries; or pass a bowl of thawed frozen raspberries (a few crystals

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