



## [Eggnog Kaleidoscope Jello](#)

Recipe found on [AnnsEntitledLife.com](http://AnnsEntitledLife.com)

Prep Time: 30 minutes

Cook Time: 3 Minutes

Total Time: 7 Hours 30 minutes

### **Eggnog Kaleidoscope Jello Ingredients:**

- 1 3oz box Cherry Gelatin
- 1 3oz box Lime Gelatin
- 1 3oz box Lemon Gelatin
- 5¼ cups Water, divided
- ¾ cup Commercial Eggnog
- 2 TBSP Rum (or use ¼ tsp rum extract)
- 2 cups Cool Whip, thawed

### **Eggnog Kaleidoscope Jello Directions:**

- Separately prepare the cherry and lime gelatins as directed on package, but reduce the code water for each one to ½ cup.
- Pour the cherry gelatin into a 8"x8"x2" baking pan, chill until firm, at least 3 hours.
- Pour the lime gelatin into a 8"x8"x2" baking pan, chill until firm, at least 3 hours.
- Dissolve lemon gelatin in ¾ cup boiling water; add rum and eggnog. Chill until thickened (not firm).
- Cut firm cherry and lime gelatin into ½" x ½" cubes. Measure out ½ cup of each flavor and set these gelatin cubes aside to use as garnish.
- Blend whipped topping into the thickened eggnog gelatin.
- Fold in gelatin cubes that are not set aside for garnish.

- Spoon gelatin mixture into silicone mold.
  - Chill until firm, at least 4 hours.
  - Un-mold onto a serving dish.
  - Garnish with reserved gelatin cubes.
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- Makes 12 servings Eggnog Kaleidoscope Jello