



Yellow Finger Jell-O

Makes a 9 x 9 size pan

Ingredients

- 6 oz package of lemon Jell-O
- 1 ¼ cup boiling water

Instructions

In a small container, stir the boiling water into the Jell-O powder. I use a spoon to avoid foam...then pour the liquid into a greased brownie or pie plate and refrigerate for 3-4 hours until firm. Cover with Saran Wrap. Cut into squares or pieces. The Jell-O will be firm enough to hold in your hand. Enjoy!