

# Minted Pineapple Mold

## Ingredients

- 1 envelope unflavored gelatin
- 20 ounce can crushed pineapple
- 1 teaspoon confectioner's sugar
- 1 cup heavy cream
- $\frac{1}{2}$  cup mint-flavored apple jelly

## Instructions

Put 1 envelope unflavored gelatin in a saucepan with  $\frac{1}{2}$  cup syrup from a 20 ounce can crushed pineapple. Place over low heat, stirring constantly, until gelatin is completely dissolved. Remove from heat; add  $\frac{1}{2}$  cup mint-flavored apple jelly and stir until melted. Add crushed pineapple and remaining juice. Chill until mixture mounds slightly when dropped from a spoon. Add 1 teaspoon confectioner's sugar to 1 cup heavy cream; beat until stiff. Fold into gelatin mixture. Turn into a 5 cup mold; chill until firm. Unmold to serve and garnish with fresh mint.

## Notes

[This recipe was in "The American Weekly" along with other recipes from the chef at the White House. I tried this and found it to be excellent. (Although I never did use fresh mint as a garnish other fruits in the season do very nicely.) This recipe will probably be as close as we'll ever get to the White House!]