

### Raspberry and Creamy Almond Dessert

By: Susie Fishbein of Kosher by Design cookbook series  
 exclusively for Kolatin® Real Kosher Gelatin

Parve  
 Makes 4-6 servings  
 Hands-on: 10 minutes  
 Chill time: 3-4 hours

*This two-toned, ethereal dessert is sophisticated, yet remarkably simple to prepare. A creamy almond layer tops a refreshing raspberry gelatin, and it's topped off with whipped topping, fresh raspberries and sliced almonds.*



#### Ingredients:

##### Raspberry Layer:

6 ounces fresh raspberries  
 1 package **Kolatin Raspberry Gelatin Dessert Mix**  
 ½ cup boiling water  
 6-10 ice cubes

##### Creamy Almond Layer

2 tablespoons sugar

**2 teaspoons Kolatin® Real Kosher Gelatin**

1/3 cup boiling water  
 1 cup unsweetened, vanilla flavored almond milk  
 2 tablespoons liquid non-dairy whipped topping, cold  
 1/8 teaspoon almond extract  
 Non-dairy whipped topping, toasted, sliced almonds, optional for garnish

- 1) Place 5-6 raspberries in the bottom of each dessert cup or ramekin.
- 2) In a small bowl, pour ½ cup boiling water over the Raspberry Gelatin mix and whisk until completely dissolved, about 2 minutes. Scrape sides as needed.
- 3) Add 6-8 ice cubes and continue to stir until the mixture thickens and ice is almost completely melted, about 3 minutes. Mixture should be thicker than heavy cream; if not, add remaining ice cubes. Stir again. When thick, Remove any ice bits, and evenly divide the gelatin into the 6 cups. Chill for 30 minutes or until just firm.
- 4) When raspberry gelatin is firm, prepare the Creamy Almond Layer. Combine the gelatin and sugar in a medium bowl. Pour 1/3 cup boiling water into the gelatin mix and whisk until completely dissolved, about 2-3 minutes. Scrape sides as needed.
- 5) Add the unsweetened, vanilla flavored almond milk, liquid non-dairy whipped topping and the almond extract. Stir until completely mixed, about 2 minutes.
- 6) Divide evenly into the raspberry filled cups. Chill about 2-3 hours. Before serving, garnish with non-dairy whipped topping, the remaining raspberries, and toasted sliced almonds, if desired. Serve and enjoy immediately or chill until ready to serve, up to one day in advance.

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