

Three Layer Magi Delight

On Epiphany, we celebrate the Magi coming to visit baby Jesus. There are many traditional desserts made in various cultures. Here is a new one—a three-layer dessert, in honor of the three wise men, that you can make for your family celebration.



Ingredients:

- 1-1/2 cups boiling water
- 2 packages (4-serving size) gelatin, cranberry or cherry flavored
- 1 can (16 oz.) whole berry cranberry sauce
- 1-1/2 cups cold water
- 2 small oranges, peeled and cut into segments
- 1-1/2 cups graham cracker crumbs
- 1/2 cup sugar
- 1/2 cup (1 stick) butter or margarine, melted
- 1 cup or 1 8 oz. package cream cheese, softened
- 1 tub (12 oz.) whipped topping, thawed

Instructions

1. Ask an adult to help with this first step. Stir the boiling water into the powdered gelatin in large bowl. Stir for at least 2 minutes, until it is completely dissolved. Add the can of cranberry sauce and stir until melted into the gelatin. Then stir in the cold water.
2. Refrigerate gelatin for about 30 minutes or until it is slightly thickened. Gently stir

in orange segments.

3. While the gelatin is in the refrigerator, stir the crumbs, sugar, and melted butter in a large rectangle baking dish. (A 13 x 9 inch dish works well.) Press the mixture firmly and evenly into the bottom of the dish. Refrigerate until ready to use.

4. Beat the cream cheese in large bowl with a wire whisk until it is well softened. Gently stir in 3 cups of the whipped topping. Spread this evenly over crust. Pour the gelatin mixture on the top after you have mixed in the orange segments. Refrigerate three hours or until firm. Serve topped with remaining whipped topping.

Makes approximately 15 servings.

