

Frightfully Tasty Treats Delight For Halloween

(NAPSA)—Whether carving jack-o'-lanterns or transforming the little ones into witches and goblins, make this Halloween a haunting good time with “spook-tacular” treats for the whole family.

Surprise your costumed crusaders with spellbinding snacks that will enchant and delight them. Serving them an orange gelatin mold may elicit squeals of delight when it has worms crawling over the top, around the sides, and through the middle of it. This **Creepy Crawly Gelatin** mold is frightfully delicious and easy to make with orange flavored JELL-O® gelatin and the help of a few colorful gummy worms.

For more JELL-O-ween recipes such as Wigglin' Jigglin' Cupcakes, and information on JELL-O® Creepy Jigglers® molds, log on to www.jell-o.com.

Creepy Crawly Gelatin

- 1½ cups boiling water
- 1 pkg. (8-serving size) or 2 pkg. (4-serving size) JELL-O® brand orange flavor gelatin dessert
- 1½ cups cold water
- gummy worms

STIR boiling water into gelatin in large bowl at least 2 minutes until completely dissolved. Stir in cold water. Pour into 9-inch pie plate that has been sprayed with no-stick cooking spray.



REFRIGERATE about 1½ hours or until thickened (spoon drawn through leaves definite impression). Push gummy worms into gelatin. Refrigerate 2 hours or until firm. Unmold. Garnish with additional gummy worms if desired. Makes 8 servings.

UNMOLDING TIP: Dip pie plate in warm water for about 15 seconds. Gently pull gelatin from edge with moist fingers. Place moistened serving plate on top of pie plate. Invert pie plate and serving plate; holding plates together, shake slightly to loosen. Gently remove pie plate and center gelatin on serving plate.