

Betty's Pineapple Orange Layered Gelatin Salad Recipe



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In this video, Betty demonstrates how to make a colorful, delightful Pineapple Orange Layered Gelatin Salad, sometimes called "Sawdust Salad." It tastes great, goes with just about anything, and is very inviting! It will be one of your favorites!!!

Ingredients:

- 1 small box lemon Jello (I used sugar-free, but I suggest you use regular, unless you are accustomed to using sugar-free.)
- 1 small box orange gelatin (Again, I used sugar-free, but I suggest you use regular, unless you are accustomed to using sugar-free.)
- 2 cups hot water
- 1 1/2 cups cold water
- 2 bananas, sliced
- 20 oz. can crushed pineapple, drained (Save the juice for later in this recipe!)
- 1 cup (or more to taste) miniature marshmallows
- 1 cup reserved pineapple juice
- 1/2 cup sugar
- 2 tablespoons flour
- 1 well-beaten egg
- 1/2 pint whipping cream (very cold)
- 3 oz. cream cheese, softened
- 1/2 cup to 1 cup shredded Cheddar cheese

Dissolve 1 small box lemon Jello and 1 small box orange Jello in 2 cups hot water. Add 1 1/2 cups cold water. Place in a large, clear bowl. Add 2 sliced bananas and 20 oz. drained, crushed pineapple. Stir. Sprinkle approximately 1 cup of miniature marshmallows over the top. Cover the bowl with plastic wrap and refrigerate until set, at least 4 hours. Meanwhile, begin your pineapple pudding layer. Combine 1 cup reserved pineapple juice, 1/2 cup sugar, 2 tablespoons flour, and 1 well-beaten egg. Stir until smooth. Place over low heat and cook, stirring constantly, until thickened and bubbly. Allow to cool to room temperature. (You may place it in the refrigerator, until your Jello mixture is congealed.) When your Jello is set and your pineapple pudding is cooled, spread the pudding over the Jello mixture. Now whip the cold whipping cream until it holds its shape. Also, whip the 3 oz. of softened cream cheese until light. Blend the whipped cream cheese into the whipped cream. (I do this with an electric mixer.) Spread the whipped cream mixture over the pudding layer. Sprinkle grated sharp Cheddar cheese over the top. It is ready to eat immediately, or you may cover it with plastic wrap and keep it in the refrigerator until ready to serve. This fruit salad is *so* pretty--and *so* tasty!