

# Raspberry Gelee



**Plan Z Phase:** This is a Z2 (ZReduction) recipe. Super easy!

For those of you old enough to remember the Jello product that formed 3 layers (foam, sauce and jelly-jammie) you'll know exactly what this tastes like except this one is made with natural ingredients and actually includes REAL raspberries! I had a flashback to childhood as I ate this.

This is also elegant enough to serve at a dinner party. Serving it in a pretty clear serving dish will show off the layers but any dish will do. It can also be made with strawberries or blackberries.

**Servings:** Serves 5. Can easily be doubled.

## **Ingredients:**

- 1 envelope of unflavored gelatin
- $\frac{3}{4}$  cup of water
- 2 tsp of Truvia
- 2-1/2 pints of raspberries

## **Instructions:**

Put the gelatin into the water. Heat for 1min 30sec on your

microwave or until it's almost boiling. Stir the gelatin until it dissolves.

In a small blender, add 1 pint of the raspberries along with the gelatin mixture and the Truvia. Blend until smooth. The smooth mixture will look pink.

Take out your dishes. Put a small handful of raspberries into each dish. Reserve a few for garnish. Pour the pink mixture over. Divide evenly among the dishes. Put in the refrigerator for at least an hour to firm up. If you are going to leave them in the refrigerator longer then cover the tops with plastic wrap.

To serve, just add an extra raspberry on top for a fun look. Or cluster 3 to make it look really fancy.

These will keep in the refrigerator for a few days without getting rubbery if you just keep them covered and sealed.

Enjoy!

Cheers,