



You need: • chopping board • chopping knife • different coloured fruits (e.g. raspberries, blackberries, grapes, mango and banana)

- some small jelly moulds, dishes or heatproof glasses
- measuring jug jelly (preferably sugar-free) kettle
- dessertspoon or tablespoon paper jelly dishes
 low-fat fromage frais cocktail decorations (optional)



Wash and chop the fruit then put a few pieces in each jelly mould, dish or glass.



You could try using different coloured fruits and jellies in different moulds.



Ask an adult to help you mix up some jelly with 250ml (1/2 pint) of boiling water.



Keep stirring until all the jelly crystals or cubes have dissolved then add 250ml (1/2pint) of cold water.



Let the jelly cool slightly then pour some over your fruit to fill up each mould.



Leave in the fridge overnight. The next day, tip them out on to a plate.



Serve with fromage frais in the moulds or in paper jelly dishes with some decorations (if you have any).



You could also set some fruit in jelly on a small baking tray and cut out shapes with cookie cutters. This works best if you mix up your jelly with half the normal amount of water!



