

🍊 Recipe of the Week: Alma's "Orange Fluff" 🍊

ORANGE FLUFF

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Ingredients

- 1 lg. or 2 sm. boxes orange Jell-O
- 1 (6 oz.) can orange juice concentrate, thawed
- 1 (3 ¾ oz.) pkg. lemon instant pudding mix
- 1 c. whipping cream, whipped (or 1 ½ c. Cool Whip)
- 1 (13 ½ oz.) (#2) can crushed pineapple, **not drained**
- 2 (11 oz.) cans mandarin oranges, **drained**
- 1 c. cold milk
- 2 ½ c. boiling water

Instructions

1. **Prep the Base:** Dissolve the orange Jell-O in 2 ½ cups of boiling water.
2. **Add Fruit:** Stir in the undrained crushed pineapple and the thawed orange juice concentrate.
3. **Initial Chill:** Place the mixture in the refrigerator and chill until it is partially set.
4. **Layer One:** Once partially set, fold in the drained mandarin oranges. Pour the mixture into a **13x9x2 pan**. Chill until completely firm.
5. **Make the Topping:** In a separate bowl, beat the lemon instant pudding mix and 1 cup of cold milk with a beater until smooth.
6. **Fold & Spread:** Gently fold in your whipped cream (or Cool Whip). Spread this creamy mixture evenly over the top of the firm Jell-O layer.
7. **Final Chill:** Return to the fridge and chill until the entire dessert is set.