



Cranberry Walnut Mold

Make a picture-perfect treat with walnuts and cranberries.

Ingredients 1 can whole berry cranberry sauce 1 package raspberry gelatin 8 oz. cream cheese about a dozen or so walnut halves

Preparation

Prepare gelatin following package directions for mixing with fruit. Chill until soft set.

While gelatin is chilling, make walnut-filled cream cheese balls. For each ball, use 1/2 to 1 tablespoon cream cheese, and press walnut half in the middle; roll between palms to form a ball. With a fork, crush cranberry sauce in a bowl; add gelatin and mix well. Place cream cheese balls in the bottom of a decorative tube pan. Fill pan with cranberry mixture, and chill until firm. To unmold, place mold pan briefly in larger pan or bowl of hot water. Invert onto serving plate.