

ORANGE BAVARIAN CREAM

1 pkg. Jack Sprat Orange Gelatin Dessert 12 Marshmallows
1 cup whipping cream Orange sections

Prepare gelatin dessert; when partially set, whip with a
dover egg beater until broken into small pieces. Add whipped
cream and marshmallows which have been cut quite small. Pour
into mold. After unmolding, garnish with orange sections and
rosettes of whipped cream, tinted a delicate green with Jack
Sprat Liquid Food Coloring.