



## Orange Jelly Cups

Dissolve 1 envelope Minute Gelatine and 1 cup of sugar in 1 cup of boiling water. Cut 4 oranges in halves, remove the pulp, pink or notch the edges, and lay the skins in cold water. Add the juice of the oranges and of 1 lemon to the gelatine. This should make 1 pint. Dry the skins and fill with the above mixture. As shown, jelly is first hardened in a dish and cut in cubes to fill skins. Sections of oranges may be added with the jelly cubes.