

Prune Whip

1 package orange Jell-O 1½ cups stewed
1 pint boiling water prune pulp
¼ teaspoon salt 4 tablespoons sugar

Dissolve Jell-O in boiling water. Add salt. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in prune pulp and sugar. Pile lightly in sherbet glasses. Chill until firm. Serve with custard sauce. Serves 6.