

Lemon Pear Jello



Recipe Ingredients:

- 1 can of Pears - Smashed (29 oz.)
- 2 small packages of Lemon Jello
- 1 pkg of Cream Cheese (8 oz.)
- 2 small bowls of Cool Whip

Instructions:

1. Grease a 9x13 pan with a little Pam or butter.
2. Drain the can of pears and put the juice in a pan and the pears in a bowl to mix with mixer or you can put in a blender to puree them, either way will work.
3. Put the package of cream cheese into the smashed pears and mix well. Make sure the cream cheese blended well into the pears.
4. Pour the 2 small packages of lemon jello into the pan of pear juice and heat just to a boil and then take off of the stove.
5. Pour the lemon jello with pear juice slowly into pear and cream cheese mixture all while mixing it together. Mix it until all the cream cheese is melted and mixed well.
6. Mix the 2 small bowls of cool whip into the other ingredients until blended well.
7. Pour into your 9 x 13 pan.
8. Store in the fridge until firmly set and then enjoy!