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# Creme De Menthe Mold

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

**1 package (6 ounce) lime Jello**

**1/4 cup sugar**

**2 cups boiling water**

**9 ice cubes**

**3 tablespoons creme de menthe**

**1 cup Cool Whip or whipped cream**

In a saucepan, dissolve the Lime Jello and sugar in boiling water. Add the ice cubes and creme de menthe. Stir until the ice is melted. Pour one-third of the mixture into a shallow pan. Chill until firm and cut into tiny cubes.

Chill the remaining mixture until syrupy. Add the Cool Whip or whipped cream. Whip with an electric mixer.

Fold the cubes into the mixture. Pour into a five-cup mold.

Chill, unmold and slice.

Yield: 6 to 8 servings

## **Dessert**

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*Per Serving (excluding unknown items): 380 Calories; trace Fat (0.5% calories from fat); 0g Protein; 71g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 23mg Sodium. Exchanges: 3 1/2 Other Carbohydrates.*