

# Raspberry Bavarian

*Alyce Desroches*

*Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)*

*1 small box raspberry Jello  
1/4 cup sugar  
pinch salt  
1 1/2 cups boiling water  
1 package (10 ounce)  
frozen raspberries, thawed  
1 cup cream  
1 package ladyfingers  
1 cup whipped cream (for  
topping)*

In a bowl, dissolve the Jello, sugar and salt in boiling water. Add the raspberries, stirring to mix well.

Chill until thickened.

In a bowl, beat the cream. Fold into the Jello.

Line a 1-1/2 quart dish with ladyfingers. Pour the Jello mixture over the ladyfingers.

Chill (best, if overnight).

Garnish with one cup of whipped cream.

Per Serving (excluding unknown items): 776 Calories; 60g Fat (67.7% calories from fat); 6g Protein; 58g Carbohydrate; 0g Dietary Fiber; 209mg Cholesterol; 100mg Sodium. Exchanges: 12 Fat; 3 1/2 Other Carbohydrates.