

FREE RECIPE EBOOK

Easy Gelatin Desserts

5 colorful molds and squares to make ahead

Golden Crust Kitchen · allmuffins.com

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Gelatin desserts are made the day before, look stunning on the table and cost very little. Here are five of our favorites: two creamy and fruity molds, a sparkling pomegranate ring, lime and mint squares and a tropical papaya mango jello. We use beef gelatin or a plant-based gelatin dessert mix in every recipe.

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Blueberry Lemon Jello Mold

PREP	CHILL	SERVES
20 min	5 h	12

A creamy lemon layer over a deep blueberry layer, unmolded and crowned with fresh berries.

INGREDIENTS

- 1 box (3 oz / 85 g) berry blue gelatin dessert mix
- 2 boxes (3 oz / 85 g each) lemon gelatin dessert mix
- 3 cups boiling water, divided
- 1 cup cold water
- 1 1/2 cups fresh blueberries, divided
- 8 oz (225 g) cream cheese, softened
- 1 can (14 oz / 397 g) sweetened condensed milk
- Lemon zest and mint, to garnish
- Cooking spray

INSTRUCTIONS

1. Lightly coat a 10-cup bundt mold with cooking spray.
2. Dissolve the berry blue mix in 1 cup boiling water, stir in the cold water and let cool 10 minutes. Scatter 1 cup blueberries in the mold, pour the blue gelatin over them and chill about 1 hour, until set but sticky.
3. Dissolve the lemon mix in the remaining 2 cups boiling water. Whisk in the cream cheese until smooth, then the condensed milk.
4. Let the lemon mixture cool to room temperature, then gently pour it over the blue layer.
5. Chill for at least 4 hours, or overnight, until firm.
6. Dip the mold in warm water for 10 seconds and turn it out onto a plate. Top with the remaining blueberries, lemon zest and mint.



Strawberry Banana Jello Mold

PREP	CHILL	SERVES
15 min	4 h	8

A soft pink strawberry mold studded with fruit and topped with fresh strawberries and banana slices.

INGREDIENTS

- 1 box (6 oz / 170 g) strawberry gelatin dessert mix
- 2 cups boiling water
- 1 cup cold water
- 1 cup plain Greek yogurt
- 1 cup sliced fresh strawberries, plus extra to garnish
- 2 medium bananas, sliced, plus a few slices to garnish
- Cooking spray

INSTRUCTIONS

1. Lightly coat a 6-cup ring mold with cooking spray.
2. Dissolve the gelatin mix in the boiling water, stirring for 2 minutes. Stir in the cold water.
3. Let it cool 15 minutes, then whisk in the yogurt until smooth and pink.
4. Fold in the strawberries and bananas and pour into the mold.
5. Chill for at least 4 hours, until firm.
6. Dip the mold in warm water for 10 seconds, turn it out onto a plate and garnish with strawberries and banana slices.



Pomegranate Jello Mold

PREP	CHILL	SERVES
15 min	4 h	8

A jewel-red mold made with real pomegranate juice and fresh arils. Beautiful for any celebration.

INGREDIENTS

- 3 cups pomegranate juice
- 1 cup water
- 1/2 cup sugar
- 3 tbsp unflavored beef gelatin powder
- 1/2 cup cold water, for blooming
- 1 cup fresh pomegranate arils, plus extra to serve

INSTRUCTIONS

1. Sprinkle the gelatin over the 1/2 cup cold water and let it bloom for 5 minutes.
2. Heat the pomegranate juice, water and sugar in a saucepan over medium heat until the sugar dissolves. Do not boil.
3. Take the pan off the heat, add the bloomed gelatin and stir until completely dissolved.
4. Let cool for 20 minutes, then stir in the arils.
5. Pour into a 6-cup mold and chill for at least 4 hours, until firm.
6. Dip the mold in warm water for 10 seconds, turn it out onto a plate and scatter more arils around it.



Lime Mint Jello Squares

PREP	CHILL	SERVES
10 min	4 h	12

Bright green, zesty squares with a hint of fresh mint, topped with thin lime slices.

INGREDIENTS

- 2 boxes (3 oz / 85 g each) lime gelatin dessert mix
- 1 envelope (1/4 oz / 7 g) unflavored beef gelatin
- 2 1/2 cups boiling water
- 1 cup cold water
- 1/4 cup fresh lime juice
- 1 tbsp lime zest
- 2 tbsp finely chopped fresh mint
- Thin lime slices and mint sprigs, to garnish
- Cooking spray

INSTRUCTIONS

1. Lightly coat an 8 x 8 in (20 x 20 cm) dish with cooking spray.
2. Stir the lime mix and the unflavored gelatin into the boiling water for 2 minutes, until completely dissolved.
3. Stir in the cold water, lime juice, zest and mint.
4. Pour into the dish and tap it on the counter to release any bubbles.
5. Chill for at least 4 hours, or overnight, until firm.
6. Cut into squares and top each one with a lime slice and a mint leaf.



Tropical Papaya Mango Jello

PREP	CHILL	SERVES
15 min	4 h	6

Smooth papaya gelatin topped with juicy mango cubes, made with real fruit and a touch of honey.

INGREDIENTS

- 3 cups ripe papaya, cubed
- 2 cups ripe mango, cubed
- 4 tbsp unflavored beef gelatin powder
- 1 cup cold water
- 2 cups boiling water
- 2 to 3 tbsp honey or sugar, to taste
- Lime zest, to garnish

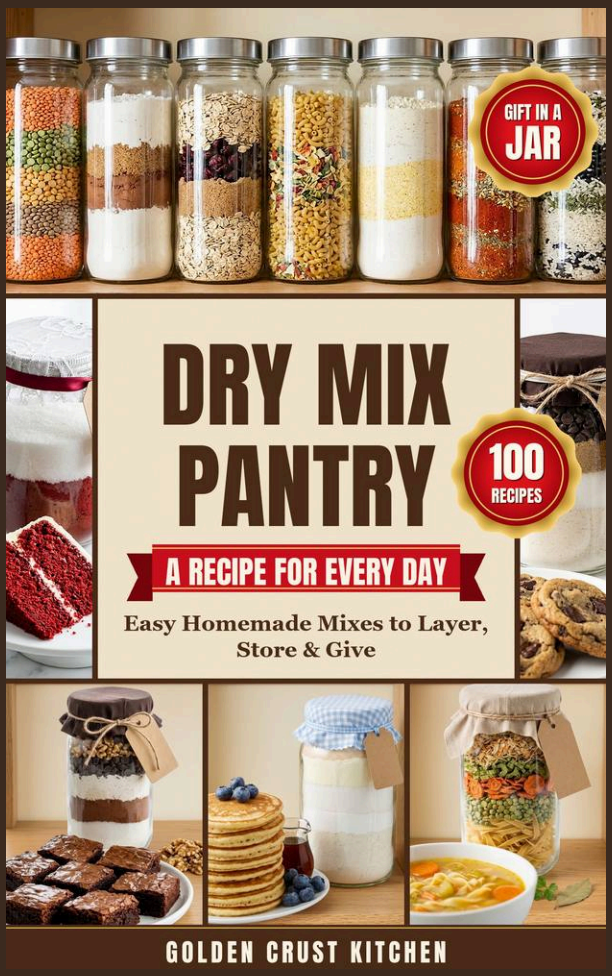
INSTRUCTIONS

1. Sprinkle the gelatin over the cold water in a large bowl and let it bloom for 5 minutes.
2. Add the boiling water and stir until the gelatin is completely dissolved. Stir in the honey.
3. Blend the papaya until smooth and stir it into the gelatin.
4. Pour into a serving dish and chill for 1 hour, until it starts to set.
5. Press the mango cubes gently into the top and chill for 3 more hours, until firm.
6. Finish with lime zest and serve chilled.

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