

# Mimosa Sugar Free Jell-O Mold

## Ingredients:

3 cups boiling water  
2 package (8-serving size each) Jell-o Orange Flavor Sugar-Free Gelatin  
4 cups cold club soda or Sam's Choice zero calorie sparkling water  
1 can (11oz) mandarin orange segments, drained  
2 cups sliced strawberries

## Make it!

Place dry gelatin into large mixing bowl, slowly add 3 cups of boiling water and stir at least 2 minutes until gelatin is completely dissolved. Stir in club soda and place in the refrigerator for 1-1 ½ hours or until thickened but not set (spoon drawn through leaves definite impression).

Stir in oranges and strawberries. Pour into 9x5 inch loaf pan sprayed with cooking spray.

Refrigerate for 4 hours or until firm. Remove from loaf pan and serve.

## Kitchen Tips:

How to unmold gelatin

Dip mold in warm water for about 15 seconds. Gently pull gelatin from around edge and plate together, shaking slightly to loosen. Gently remove mold and center gelatin on plate.

Substitute

Any flavor of sugar free jell-o as desired along with fruit selections!

## Nutrition Information (16 servings total)

Calories: 25

Sugar: 2 grams

Fat: 0 grams

Protein: 2 grams

Carbohydrate: 3 grams