



Jell-O easy flag dessert

Prep Time: 15-30 min
Total Time: 2 hours 30 min
Servings: 16

Ingredients

- 3 cups boiling water, divided
- 2-pk (4-serving size each) JELL-O Berry Blue Flavor Gelatin
- 2 cups ice cubes, divided
- 2-pk (8 oz. each) PHILADELPHIA Cream Cheese, softened
- ¼ cup sugar
- 1 tub (8 oz.) COOL WHIP Whipped Topping, thawed, divided
- 2-pk (4-serving size each) JELL-O Strawberry Flavor Gelatin, or any red flavor
- 2 cups halved strawberries
- ½ cup blueberries

Instructions

Step 1:
Stir 1-1/2 cups of the boiling water into dry blue gelatin in medium bowl at least 2 min until completely dissolved. Add 1 cup of the ice cubes; stir until ice is completely melted. Pour into 13x9-in dish. Refrigerate 20 min or until gelatin is set but not firm.

Step 2:
Place cream cheese, sugar and half of the whipped topping in large bowl; beat until well blended. Spoon over blue gelatin layer in dish; spread carefully to evenly cover gelatin layer. Stir remaining 1-1/2 cups boiling water into strawberry gelatin in separate bowl at least 2 min. until completely dissolved. Add remaining 1 cup ice cubes; stir until ice is completely melted. Let stand at room temperature 5 min or until slightly thickened. Spoon over cream cheese layer in dish. Refrigerate 3 hr or until set.

Step 3:
Spread remaining whipped topping over dessert just before serving. Decorate with strawberries & blueberries to resemble a flag. Store leftover dessert in refrigerator.